



# Menu

## Barril Sharing Menu:

6 courses - chef's choice – for the whole table	pr. person 385,-
3 antipasti - 2 pasta dishes - 1 dessert	
Wine menu, 3 glasses	pr. person 325,-
Wine menu, 4 glasses	pr. person 395,-

## Aperitif

Barril Bellini – Prosecco & peach	95,-
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## Antipasti

Burrata with tomato & pesto	100,-
Croquettes with lobster and crab	110,-
Tenderloin Carpaccio with pesto, nuts, truffle & parmesan	130,-
Vitello Tonnato with tuna, veal & capers	95,-
Asparagus and prawn sauce mousseline	125,-
Creamed pepper soup with cheese bread	100,-
6 kinds of charcuterie with sour and spicy	160,-
Portobello mushroom with spinach, tomato & parmesan	95,-





## Pasta

(\* we offer a gluten free pasta option)

Lobster ravioli with lobster fumet, spinach & ricotta	165,-
Carbonara with pancetta, herbs & parmesan *	145,-
Ravioli with truffle filling & spinach (vegetarian)	140,-
Meatballs in a tomato and vodka sauce *	155,-
Gnocchi browned butter sage and orange	145,-
Rigatoni with beef tenderloin, mushrooms & parmesan *	155,-

## Side orders

Fresh truffle	45,-
Serrano ham add on for pasta dishes	25,-
Crispy salad with vinaigrette	45,-





## Cheese & Dessert

Cheese with grilled bread, sweet & crisp	65,-
Tiramisu	60,-
Coffee Panna Cotta	60,-
Gelato/Sorbet – Flavors of the day	pr. scoop 35,-

### Remember the coffee – with or without avec!

Espresso or Americano	30,-
All other coffees and teas	35,-
Salted Caramel White Russian: Vodka, Giffard Coffee, Cream & Caramel	95,-
Espresso Martini: Vodka, Giffard Coffee & Espresso	115,-

