BISTRO BAROTTO

Wine & food

STEW OF THE WEEK

– new surprise & price weekly

KALIX LØYROM — 220,-
premium, Swedish fish roe served on toast with whipped Norwegian sour cream, pickled onions & crispy Jerusalem artichoke

FRENCH ONION SOUP — 145,-
with gratinated Comte cheese

CHEVRE SALAD — 165,-
with beets, walnuts & just the right amount of honey

CHEESE & HAM PLATTER — 195,-
a selection of cheese & cured hams from our favorite spots of the world

CATCH OF THE DAY — 175,-
pan fried fish served with a creamy, saffron spiced soup with sour dough bread

BOEUF BOURGUIGNON — 265,-
over night cooked red wine roasted beef stew & creamy mashed potatoes

ENTRECÔTE — 365,-
free range Norwegian beef served with mashed potatoes and glazed, seasonal vegetables. Choose between bearnaise or red wine sauce

VALRHONA CAKE — 145,-
a heavenly chocolate cake served with raspberry sorbet

CRÉME BRÛLÉE — 125,-

PLEASE NOTE THAT SELECTION AND PRODUCE MAY VARY BY SEASON OR THE CHEF'S MOOD OF THE DAY ♡