

Fiskebaren's wet pages //



	Glass	Bottle
Vine // Wines		
Bobler // Sparkling		
2022 Isaac Sekt 'Fiskebaren', Wagner von Wohlgemuthheim. Mosel (DE)	110,-	550,-
<i>Riesling</i>		
2020 Mauzac nature, Robert Plageoles. Southwest (FR)	120,-	600,- *
<i>Mauzac</i>		
Hvide // White		
2022 Initial 'Naturligvis' Jerome Arnaud. Jura (FR)	90,-	450,-
<i>Chardonnay</i>		
2022 Grüner Veltliner 'Fiskebaren', Fred Loimer. Kamptal (AU)	100,-	500,-
<i>Grüner Veltliner</i>		
2020 Sarò, Cristiana Meggiolaro. Veneto (IT)	100,-	500,-
<i>Garganega</i>		
2021 Chasselas, Greiner. Baden (DE)	110,-	550,-
<i>Chasselas</i>		
2019 UBE, Miraflores. Andalucia (ES)	120,-	650,- *
<i>Palomino</i>		
2021 Partie Fine, Dom. Jeandaugé. Jurancon (FR)	120,-	600,-
<i>Colombard, Ugni Blanc</i>		
2022 La Femme Soleil, Cyril Fhal. Roussillon (FR)	130,-	650,-
<i>Grenache Gris, Macabeu</i>		
2019 Pouilly-Loché Monopole, Dom. Clos des Rocs. Bourgogne (FR)	160,-	800,-
<i>Chardonnay</i>		
2022 Nøgen Fad 11, Vejrhøj. Sjælland (DK)	170,-	850,- *
<i>Solaris</i>		
Maceration // Orange		
2021 Cuvée Marguerite, Domaine Matassa. Roussillon (FR)	130,-	650,- *
<i>Muscat Petits Grains, Muscat d'Alexandria</i>		
2016 Chiarofiore, Tunia. Toscany (IT)	150,-	750,-
<i>Trebbiano, Vermentino</i>		
Rosé // Pinks		
2021 Engrescada Rosé, Raim ones. Catalunya (ES)	100,-	500,- *
<i>Muscat petit grains, Sumoll</i>		
Røde // Reds		
2020 Olla Rouge, Matassa. Côtes Catalanes (FR)	110,-	550,- *
<i>Macabeu, Grenache Noir, Grenache Gris</i>		
2021 Poignée de Raisins, Domaine Gramenon. Côtes du Rhône (FR)	120,-	600,-
<i>Grenache</i>		
2022 Le Pérou, Domaine des Freres. Loire (FR)	130,-	650,-
<i>Cabernet Franc</i>		
2018 Passetoutgrain, Domaine Rougeot. Bourgogne (FR)	140,-	700,-
<i>Pinot Noir, Gamay</i>		
Dessert //		
1982 Rivesaltes, Marc Parcé. Roussillon (FR)	120,-	5 cl
<i>Grenache Noir, Grenache Gris</i>		
NV Vieux Pineau de Charentes, Michel Forgeron. Cognac (FR)	120,-	5 cl
<i>Ugni Blanc, Cognac</i>		
2016 Vin Jaune, Jerome Arnaud. Jura (FR)	180,-	10 cl
<i>Savagnin</i>		

* - This wine is unusual for its appellation - but a wine we love anyway

Vi har også et STØRRE VINKORT
Please ask for the BIG WINELIST

Fiskebaren cocktails //

served from 17.30

Copenhagen Orange Copenhagen Distillery Orange Gin & Fever-Tree tonic	115,-
Rhubarb Spritz Rondo Aperitivo, Rhubarb, Red Currant & Sparkeling Wine	115,-
Flemming Collins Tanqueray gin, seabuckthorn, lemon & liquorice oil	125,-
Sure Kurd Roe & Co Whiskey, lemon curd & orange zest	125,-
Pisco Persille Barsol Pisco, parsley, egg whites & lemon	130,-
Fiskebar Espresso Martini Ketel One Vodka, espresso, chocolate, Cointreau & coffee liqueur	125,-
The Flying Fish Tanqueray 10 Gin, Tempus Fugit violet liqueur & Luxardo Maraschino	130,-
Sloe Reviver No. 2 Heppel Sloe Gin, Lillet rosé, Cointreau, Frederiksdal Cherry Liqueur & lime	135,-
Salmiana Sour Derrumbes San Luis Potsi Mezcal, Ocho blanco Tequila, lime, ginger & grape syrup & egg white	135,-
Red Snapper 'Bloody Mary' Tanqueray gin, tomato, citrus & spice	130,-

Non-alcoholic cocktails //

Rød Drøm White tea punch & lactofermented raspberry	90,-
Folkie Dokie Folk Kombucha, rhubarb, red currant & lime	90,-

Øl // Beer

Fad // Draught	30 c1	60 c1
Carlsberg pilsner (4.6%)	45,-	75,-

Flasker // Bottles

Kronenbourg 1664, pilsner (5.0%)	33 c1	50,-
Kronenbourg Blanc, "wheat" (5.0%)	33 c1	50,-
Ebeltoft Wildflower, IPA (5.9%)	33 c1	75,-
Ebeltoft Stout (8.5%)	33 c1	75,-
Ebeltoft Saison (6.0%)	33 c1	75,-
Ebeltoft Lust for Life Session IPA (5.2%)	33 c1	75,-
Ebeltoft Gårdbryg (5,2%)	33 c1	75,-

Vild gæret ale // wild fermented ale

2022 Biere Vivante bitter-orange, Brasserie des Voirons <i>beer with oranges from Italy</i>	75 c1	400,-
2018 Lug Bière Blonde, Brasserie des Voirons <i>beer with yeast from Savoie</i>	75 c1	350,-

Ciders

2020 Huy, Konni & Evi <i>apples - Saale-Unstrut, Germany</i>	75 c1	550,-
2020 Champêtre, Julien Thurel <i>apples - Normandie, France</i>	75 c1	550,-

Non-alcoholic beverages //

Coca Cola // Cola Zero	25 c1	35,-
Ebeltoft Sicilian Lemon	25 c1	45,-
Ebeltoft Raspberry	25 c1	45,-
Ebeltoft Rhubarb	25 c1	45,-
Fever Tree Tonic	20 c1	35,-
Fever Tree Ginger Beer	20 c1	35,-
Æblemost // Apple juice	20 c1	35,-
Havtornslimonade // Seabuckthorn lemonade	20 c1	45,-

Folk Kombucha Sour Cherry	24 c1	60,-
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Alkoholfrie øl // Alcoholfree beer

Teedawn Gentle Lager (0%)	33 c1	65,-
Teedawn Lemon Weiss (0,2%)	33 c1	65,-

Digestives //**Cognac //**

Jean Groperrin Grande Champagne 1977 4 cl 200,-

Calvados //

Vieux Calvados 'Le Pertyer', Michel Huard 180,-

Fruit Spirits //

Aqua Vitae Filippa 65,-

Aqua Vitae Cider Apples 65,-

Aqua Vitae Quince 65,-

Aqua Vitae Conference 65,-

Gelas et fils Eau de Vie de Prune 75,-

Poire Williams, Laurent Cazottes 160,-

Reine-Claude dorée Prune 90,-

Grape Distillates //

Esprit de Bourgogne, Guillemot-Michel 120,-

Fine de Bourgogne, Guillemot-Michel 120,-

Whisky/Whiskey //

Roe & Co 65,-

Johnnie Walker Black 70,-

Talisker skye single malt 10 years 85,-

Lagavulin single malt 16 years 110,-

Nikka Yoichi single malt 120,-

Copenhagen Distillery 3 years (7cl) 1800,-

Bourbon & Rye //

Bulleit Bourbon 60,-

Bulleit Rye 60,-

Michter's Bourbon 70,-

Michter's straight rye 70,-

Michter's straight rye single barrel 10 year 200,-

Tequila //

Calle 23 Reposado 55,-

Calle 23 Blanco 55,-

Ocho blanco 50,-

Mezcal //

Derrumbes Oaxaca 60,-

Derrumbes San Luis Potosi 60,-

Siete Misterios Doba Yej 60,-

Snaps & Aquavit //

Arcus Finmark 65,-

Cph Distillery langpeber 65,-

Cph Distillery taffel på eg 60,-

Cph Distillery julen 60,-

Aalborg Nordguld 60,-

O.P. Andersen 50,-

O.P. Andersen Organic 50,-

Bitter & Amaro //

Fernet Branca 50,-

Averna Amaro 40,-

Montenegro Amaro 40,-