

Fiskebaren's wet pages //



Vine // Wines	Glass	Bottle
Bobler // Sparkling		
2022 Isaac Sekt 'Fiskebaren', Wagner von Wohlgemuthheim. Mosel (DE) <i>Riesling</i>	110,-	550,-
2020 Mauzac nature, Robert Plageoles. Southwest (FR) <i>Mauzac</i>	120,-	600,- ☉
NV Enfant de la Montagne , Bertrand-Delespierre. Champagne (FR) <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	160,-	800,-
Hvide // White		
2022 Initial 'Naturligvis', Jerome Arnoux. Jura (FR) <i>Chardonnay</i>	90,-	450,-
2022 Emilia, Michael Wagner von Wohlgemuthheim. Mosel (DE) <i>Riesling</i>	100,-	500,-
2021 Partie Fine, Domaine Jeandaugé. Jurançon (FR) <i>Colombard, Ugni Blanc</i>	120,-	600,-
2021 Météore, Clos Larrouyat. Jurançon (FR) <i>Petit Manseng, Gros Manseng</i>	130,-	650,-
2022 Coume de Maliès, Domaine Balansa. Roussillon (FR) <i>Grenache Blanc/Gris, Vermentino, Carrignan blanc, Terret</i>	130,-	650,-
2020 'Jardin de l'Hôpital', Lucie Colombain. Alsace (FR) <i>Pinot Blanc (vinified by Bruno Schueller)</i>	140,-	700,- ☉
2022 Les Monettes, Domaine de Lucey. Savoie (FR) <i>Altesse</i>	140,-	700,-
2022 Nøgen Fad 11, Vejrhøj. Sjælland (DK) <i>Solaris</i>	170,-	850,-
2022 Chablis, Guillaume Michaut. Bourgogne (FR) <i>Chardonnay</i>	170,-	850,-
Maceration // Orange		
2016 Chiarofiore, Tunia. Tuscany (IT) <i>Trebbiano, Vermentino</i>	150,-	750,-
Rosé // Pinks		
2021 Dhyana Rosato, Valdibella. Sicily (IT) <i>Perricone</i>	100,-	500,-
Røde // Reds		
2022 Le Pérou, Domaine des Freres. Loire (FR) <i>Cabernet Franc</i>	130,-	650,-
2015 Vino Rosso Qvevri, Vino di Anna. Sicily (IT) <i>Nerello Mascalese</i>	160,-	800,- ☉
Dessert //		
NV Vieux Pineau de Charentes , Michel Forgeron. Cognac (FR) <i>Ugni Blanc, Cognac</i>	120,-	5 cl
2020 Caubeigt , Domaine Castéra. Jurançon (FR) <i>Petit Manseng, Gros Manseng</i>	110,-	10 cl
2016 Vin Jaune , Jerome Arnoux. Jura (FR) <i>Savagnin</i>	180,-	10 cl

☉ - 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 Dolkie 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 NGP (5%)	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,-
2020 Poiré authentique, Eric Bordelet <i>apples - Normandie, France</i>	150 c1	800,-
2019 Sydre Argelette, Eric Bordelet <i>apples - Normandie, France</i>	150 c1	900,-

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,-
Eblemost // Apple juice	20 c1	35,-
Havtornslimonade // Seabuckthorn lemonade	20 c1	45,-
Folk Kombucha Sour Cherry	24c1	60,-

Alkoholfrie øl // Alcoholfree beer

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

Digestives //**Cognac //**

Fine Champagne 1738 Royal Accord, Remy Martin 4 cl 90,-

Calvados //

Hors d'Age Calvados 'Le Pertyer', Michel Huard 85,-
Vieux Calvados 'Le Pertyer', Michel Huard 110,-

Fruit Spirits //

Aqua Vitae Filippa 65,-
Aqua Vitae Cider Apples 65,-
Aqua Vitae Quince 65,-
Aqua Vitae Conference 65,-
Eau de Vie de Prune, Gelas et fils 75,-
Double Zero, Cyril Zangs 90,-
Mirabelle d'Alsace, Gerard Schueller 120,-
Goutte de Reine Claude, Laurent Cazottes 160,-

Grape Distillates //

Esprit de Bourgogne, Guillemot-Michel 120,-
Fine de Bourgogne, Guillemot-Michel 120,-
2011 Marc du Jura, Domaine Labet 100,-
NV Marc d'Alsace Riesling, Gerard Schueller 100,-

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,-

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,-