



Fiskebaren's wet pages //

	Glass	Bottle
Vine // Wines		
Bobler // Sparkling		
2022 Isaac Sekt 'Fiskebaren', Wagner von Wohlgemuthheim. Mosel (DE)	110,-	550,-
<i>Riesling</i>		
NV Cuvée 'Fiskebaren', Roland Piollot. Champagne (FR)	140,-	700,-
<i>Chardonnay, Pinot Noir</i>		
Hvide // White		
2023 Grüner Veltliner, Fred Loimer. Kamptal (AU)	90,-	450,-
<i>Grüner Veltliner</i>		
2022 Emilia, Wagner von Wohlgemuthheim. Mosel (DE)	100,-	500,-
<i>Riesling</i>		
2023 Sauvignon Blanc, Herve Villemade. Loire (FR)	100,-	500,-
<i>Sauvignon Blanc</i>		
2022 Principia Mathematica, Alemany. Penedès (ES)	120,-	600,-
<i>Xarel-lo</i>		
2022 Zelen, Burja Estate. Primorska (SL)	120,-	600,-
<i>Zelen</i>		
2020 Steinterrassen Muschelkalk, Stefan Vetter. Franken (DE)	140,-	700,-
<i>Sylvaner</i>		
2022 Petit Chablis, Guillaume Michaut. Bourgogne (FR)	150,-	750,-
<i>Chardonnay</i>		
2022 Macon, Mark Haisma. Bourgogne (FR)	150,-	750,-
<i>Chardonnay</i>		
2022 Nøgen Fad 11, Vejrhøj. Sjælland (DK)	160,-	800,-
<i>Solaris</i>		
Maceration // Orange		
2021 Frach, Domaine Jean Huttard. Alsace (FR)	130,-	650,-
<i>Pinot Gris, Sylvaner, Gewurztraminer</i>		
Rosé // Pinks		
2020 Susucaru Rosato, Frank Cornelissen. Sicily (IT)	130,-	650,- ☼
<i>Field Blend</i>		
Røde // Reds		
2022 Cartouche, Les Errances. Loire (FR)	100,-	500,- ☼
<i>Grolleau, Cabernet Franc</i>		
2020 Soleyane Rouge, Mathieu Apffel. Savoie (FR)	110,-	550,- ☼
<i>Pinot Noir, Mondeuse</i>		
2021 Hanami, Calvez Bobinet. Loire (FR)	115,-	575,-
<i>Cabernet franc</i>		
Dessert //		
2022 Kirsebærvin Sur Lie, Frederiksdal Gods (DK)	90,-	10 cl
<i>Cherries</i>		
2020 Caubeigt, Domaine Castéra. Jurancon (FR)	110,-	10 cl
<i>Petit Manseng, Gros Manseng</i>		
2016 Vin Jaune, Jerome Arnaux. Jura (FR)	130,-	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 & Sekt	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, lemon & egg whites	130,-
Så Længe Den Erter Tanqueray Gin, pea shoots, lemon	125,-
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 Hepper Sloe Gin, Lillet rose, Cointreau, Frederiksdal Cherry Liqueur & lime	135,-
Salmiana Sour Derrumbes San Luis Potosi Mezcal, Ocho blanco Tequila, ginger & grapefruit, lime & egg whites	135,-
Red Snapper 'Bloody Mary' Tanqueray Gin, tomato, citrus & spices	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,-
Ebeltoft Helles Pilsner (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 Poiré authentique, Eric Bordelet <i>apples - Normandy, France</i>	150 c1	800,-
2019 Sydre Argelette, Eric Bordelet <i>apples - Normandy, 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,-
Æblemost // Apple juice	20 c1	35,-
Havtornslimonade // Seabuckthorn lemonade	20 c1	45,-
Folk Kombucha Sour Cherry	24c1	60,-

Alkoholfrie øl // Alcoholfree beer

Mikkeler 'Drink'in the sun' (0,5%)	33 c1	65,-
Teedawn Gentle Lager (0,0%)	33 c1	65,-

Digestives //

Cognac //

5 Years VSOP, Bourgion	80,-
10 Years XO 'Double Lies', Bourgion	100,-
20 Years XO 'Micro Barrique', Bourgion	180,-

Calvados //

Hors d'Age Calvados 'Le Pertyer', Michel Huard	85,-
1992 Calvados, Michel Huard	140,-

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,-
Goutte de Poire Williams, Laurent Cazottes	100,-
Mirabelle d'Alsace, Gerard Schueller	120,-
Goutte de Reine Claude, Laurent Cazottes	160,-

Grape Distillates //

Grappa Bianca, Levi	90,-
Grappa Barberesco, Levi	90,-
2016 Marc du Jura, Buronfosse	90,-
NV Marc d'Alsace Riesling, Gerard Schueller	100,-
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,-
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 Fourage 61N 16E	65,-
Arcus Fourage 68N 28E	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,-