anarki

E

SNACKS

Croquettes with mayo, 3 pcs/4 pcs	90/120
Arancini with truffle mayonnaise, 3 pcs/4 pcs	105/140
Anchovies with toast & mayonnaise	165
Fried padrons with lemon	75
Charcuterie from Rævhede	115
Waffles with truffle mayonnaise & serrano ham, 4 pcs	150

FAMILY STYLE MENU

6 servings • 495

4 glasses of wine • 495 - 6 glasses wine • 750

Assortment of snacks

Halibut crudo with bergamotte,
fennel & almonds • 145

Mushroom broth with croutons & comté • 115

Paccheri with “bakskuld”,
tomato & basil • 175

Fried canette with duck sausage, savoy cabbage,
potato puré & gastrique sauce • 255

Sticky toffee pudding
with vanilla ice cream • 95

Menu must be chosen by the entire table
It cannot be made vegan. Pescetarian +50

À LA CARTE

Fish of the day	(see the blackboard)
Duck hearts on toast	155
Vol au vent with sweetbreads & sherry sauce	215
Galician rib-eye (500-600 g.) with fries, padrons & pepper sauce	695

See the blackboard for more

DESSERTS / CHEESE

Crème brûlée with sorbet	110
A piece / selection of cheese	50 / 150

We recommend 3-4 servings per person

All dishes can be ordered à la carte & everything is shareable

We do not split the bill on several credit cards

Transaction fees, if applicable, will be added to the credit card payment

MOUSSE

2022	aphros	phaunus pet nat rosé, vinho verde		600	
MV	huré frères	invitation, champagne	140	825	
2023	chavost	blanc de meunier, brut nature (dég: 01/25)	250	1350	CORAVIN

WHITE WINE

2022	fabien coche	chardonnay, les combes, saint-aubin 1er cru	280	1400	CORAVIN
2020	domaine courbet	savagnin sous voile, jura	180	900	
2023	champ divin	chardonnay, cuvée chanson, jura		775	
2023	terra vita vinum	chenin blanc, rive droite, savennieres		875	
2024	domaine vacheron	sauvignon blanc, sancerre	155	775	
2022	phillip jaillet	chardonnay, haardt, pfalz	180	900	
2022	angar clüsserath	riesling trocken vom schiefer, mosel	120	600	
2023	filipa pato	bical, nossa calcário, bairrada		775	
2021	artadi	viñas de gaín, viura, rioja	160	800	
2022	sous le vegetal	livia, muscat blanc à petit grains, samos	135	675	
2021	whitcraft	chardonnay, pence range, sta. rita hills		1250	

ORANGE

2023	marto wines	like an angel's kiss in spring, kerner, rheinhessen	140	700	

SHERRY

	barbadillo	manzanilla en rama (37,5 cl)	120	375	
	el maestro sierra	oloroso 15 años	110	650	

RED WINE

2022	thibaut liger-belair	pinot noir, bourgogne, grands chaillots	200	1000	
2022	antoine jobard	pommard, pinot noir, bourgogne	275	1375	CORAVIN
2015	simon bize	pinor noir, les talmettes, savigny-les-beaune 1er cru		1200	
2023	tissot	poulsard/trousseau/pinot noir, arbois dd, jura	145	725	
2019	domaine de pegau	chateauneuf-du-pape cuvée reservée		975	
2015	château léoville poyferré	pavillon de léoville poyferré, saint-julien		1200	
2020	mauro veglio	nebbiolo, barolo, piedmont	195	975	
2020	canalicchio di sopra	sangiovese, rosso di montalcino, toscana	170	850	
pre 1975	bodegas lópez de heredia	tempranillo, viña tondonia, 6 año, rioja	375	1800	CORAVIN
2022	ca' dit mat	garnacha, fuente de los huertos, gredos	130	650	
2020	pedro parra	país, soul pit, itata		650	

BEERS & NON-ALCOHOLICS

alhambra reserva	33cl - 6,4%	65
O/O pilsner	33cl - 5,2%	75
O/O narangi ipa	33cl - 6,8%	85
westmalle trappist dubbel	33cl - 7,0%	70
cantillon geueze – lambic	75cl - 5,5%	325
cantillon iris – pale malt	75cl - 6,0%	375
mikeller weird weather hazy ipa	33cl - 0,3%	65
muri yamilé	15cl glas - 0,4%	95
fevertree ginger beer		45
craft soda - lemon lime burst		45
craft soda - pink grapefruit blast		45
craft lemonade - rhubarb heaven		45
møns apple juice		45
water still/sparkling ad libitum		30

APERITIF

gin & tonic	120
negroni	120
paloma	120
dark & stormy	120
limoncello (hjemmelavet)	90

VERMOUTH

mancino bianco	70
priorat nature rose	70
gonzález byass la copa, jerez	70
cappellano barolo chinato	120