anarki

E

SNACKS

Croquettes with chicken, 3 pcs/4 pcs	90/120
Arancini, 3 pcs/4 pcs	105/140
Gordal olives	55
Anchovies toast with butter, shallots & parsley	165
Don Bocate tuna stirred, served with toast	95
Fried padron peppers with lemon	75
Fennel salami	95
Waffles with truffle mayonnaise & serrano ham, 4 pcs	150

We recommend 3-4 servings pr. person

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

FAMILY STYLE MENU

5 servings • 495

Assortment of snacks

Crudo of pikeperch with citrus,
ancho chili & grilled avocado • 175

Paccheri with mushrooms, ricotta cheese,
parmesan & walnuts • 185

Braised veal with beetroot, Treviso, blackcurrant
& red wine sauce with smoked marrow • 285

Almond cake with
salt caramel & vanilla ice cream • 110

Wine pairing

incl. water ad lib.

3 glasses of wine • 495

4 glasses of wine • 600

5 glasses of wine • 750

The menu must be chosen by the entire table
It cannot be made vegan.

Pescetarian option +75 kr.

À LA CARTE

Fish of the day	(see the blackboard)
Hand cut steak tartare with croutons	165
Duck hearts on toast	165
Iberico schnitzel with salad & béchamel with crisp ham	275
Galician ribeye with fries, padron peppers & pepper sauce (2 pax)	795

See the blackboard for more

DESSERTS / CHEESE

Mayan Red chocolate mousse with double cream, pear & hazelnuts	110
A piece of cheese / cheese selection	50 / 175

We are unable to split the bill onto multiple credit cards

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

MOUSSE

2021	vincent charlot	champagne le fruit de ma passion, extra brut		175	975
	aphros	phaunus pet nat, loureiro, vinho verde			600
	stéphane regnault	dorien °80, grand cru, blanc de blancs, extra brut			1250

WHITE WINE

2024	fabien coche	chardonnay, bourgogne côte d´or		195	975
2023	antoine jobard	chardonnay, meursault		325	1700 CORAVIN
2023	terra vita vinum	chenin blanc, vingt-trois, anjou		175	875
2023	domaine trapet	alsace blend, a minima, alsace		130	650
2024	bodegas bhilar	garnatxa blanco, kha me, rioja		145	725
2024	casa de passarella	encruzado, o œnólogo, dão		165	875
2022	eben sadie	chenin blanc+++, ´t voetpad, swartland		280	1400 CORAVIN
2022	pierre gonon	marsanne/roussanne, les oliviers, saint-joseph			1175
2023	nibiru	grüner Veltliner, kamptal			600
2024	vacheron	sauvignon blanc, sancerre			750
2016	lópez de heredia	viura, viña gravonia, crianza, rioja			750
2024	alheit vinyards	chenin blanc, nautical dawn, stellenbosch			925

ORANGE

2018	vigneron puyebo	sémillon macération, hellébore blanc, bordeaux		160	800

SHERRY / SOUS VOILE

2011	lucien aviet	vin jaune, cuvée de la confrérie, jura	0,62 l.	250	1500
	barbadillo	manzanilla en rama (37,5 cl)		120	375
	el maestro sierra	oloroso 15 años		110	650

RED WINE

2022	remi jeanniard	pinot noir, morey-saint-denis		210	1050
2022	mark haisma	pinot noir, gevrey-chambertin		325	1625 CORAVIN
2021	château grand village	merlot/cab. franc, bordeaux supérieur		160	800
2021	domaine pegau	grenache+, cuvée reservée, châteauneuf-du-pape		195	975
2024	orlando rocca	nebbiolo, langhe		150	750
2017	oddero	nebbiolo, bussia vigna mondoca riserva, barolo		300	1500 CORAVIN
2024	envínate	garnacha/moravia agria, albahra, almansa		120	600
2023	alain graillot	syrah, crozes-hermitage, côtes du rhône			975
2023	weingut wasenhaus	spätburgunder, baden			800
2020	bibbiano	sangiovese, capannino, chianti classico			900
2013	lópez de heredia	tempranillo, viña tondonia reserva, rioja			950
2022	niepoort	baga/jaen, conciso tinto, dão			625
2021	pedro parra	hub, cinsault, itata			800
2018	cristom	pinot noir, marjorie vineyard, Oregon			1200

BEERS & NON-ALCOHOLIC

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 gueuze – lambic	75cl - 5,5%	325
cantillon iris – pale malt	75cl - 6,0%	375
cantillon kriek – lambic	75cl - 6,0%	375
mikkeller weird weather hazy ipa	33cl - 0,3%	65
fever tree ginger beer	35cl	45
craft soda - lemon lime burst	35cl	45
craft soda - pink grapefruit blast	35cl	45
craft lemonade - rhubarb heaven	33cl	45
møns apple juice	33cl	45
water sparkling/still ad libitum		30

APERITIF

gin & tonic (botanist, nikka, sab's)	130
negroni	140
paloma	130
dark & stormy	130

VERMOUTH

mancino bianco	100
priorat natue rose	100
valdespino, jerez	100
González byass la copa, jerez	100
cappellano barolo chinato	120