

LA BANCHINA

DIP EAT REPEAT

All wines are made by artisan farmers, with respect towards the land and as little intervention as possible.

By the glass:

Sparkling white:

Tréb '18 - trebbiano
Mariotti – Veneto **75,-**

Fizzy rosé:

Folie des Grains '18 – grolleau/cabernet
Bruno Rochard – Loire **80,-**

Cider:

Frankofil '17 – apples and cider apples
Æblerov - Valby **60,-**

Rosé:

Rosé '17 – st. laurent
Eymann - Pfalz **70,-**

White:

Riesling Free '18 – riesling
Weingut Brand – Pfalz **80,-**

Piu Piu '17 – albarino
Constantina Sotelo – Rias Baixas **90,-**

Orange / Maceration:

Dinavolino '17 – malvasia/ortrugo/marsanne+
Denavolo – Emilia-Romagna **90,-**

Red:

Bad Boyz '17 – vernetxa/peluda/muscat
Mendal – Terra Alta **95,-**

Beer:

New York Lager (0,33L) – Nørrebro Bryghus **35,-**
German Organic Pilsner (0,5L) – Mikkeller **65,-**

*Wines marked with * can be different in the glass than expected,
please ask the staff for a more detailed explanation*

Sparkling white:

Italy //

Tréb '18 - trebbiano
Mariotti – Veneto

330,-

France //

Original NV - pinot noir
Dosnon, Côte des Bar - Champagne

550,-

New Zealand //

La Lechusa - riesling
Kindeli - Nelson

450,-

Fizzy rosé:

France //

Folie des Grains '18 – grolleau/cabernet
Bruno Rochard – Loire

350,-

Cider:

Denmark //

Frankofil '17 – food apples and cider apples
Æblerov - Valby

245,-

White:

Germany //

Riesling Free '17 – Riesling
Weingut Brand - Pfalz **350,-**

Austria //

Himmel auf Erden '17 – scheurebe
Christian Tschida - Neusiedlersee **590,-**

Italy //

Tutu '16 - fiano
Cantina Giardino - Campania **500,-**

Nostrale '17 – cataratto
Longarico – Sicily **350,-**

France //

Nature '16 – pinot blanc/sylvaner
Julien Meyer - Alsace **350,-**

Poil de Lièvre '17 – chenin blanc
Bobinet - Loire **420,-**

Les Roussignoux '16 – sauvignon blanc
La Lunotte – Loire **400,-**

***oxidative**

Akménine '13 – sauvignon blanc
Sebastián Riffault - Loire **490,-**

Bourgogne '16 - chardonnay
Le Vendangeur Masqué - Chablis **550,-**

Saint-Savin '16 - chardonnay
Valentin Morel - Jura **560,-**

Spain //

Piu Piu '17 – albarino
Constantina Sotelo – Rias Baixas **400,-**

Correcaminos '18 – verdejo
Microbio - Castilla y León **400,-**

Greece //

Shadow Play '17 – assyrtiko
Kamara - Thessaloniki **400,-**

Georgia //

Didimi '17 – krakhuna
Didimi - Imeriti **420,-**

Rosé:

Germany//

Rosé '17 – st. laurent
Eymann - Pfalz **300,-**

Italy //

Volpe Rosa '16 – coda di volpe rosso
Cantina Giardino - Campania **490,-**

Orange / Maceration:

Denmark //

Solaris Orange '18 - solaris
Vexebo Vin - Sjælland **550,-**

Italy //

Ponka '15 – chardonnay/friulano/ribolla ++
Paraschos – Friuli **510,-**

Dinavolino '17 – malvasia/ortrugo/marsanne+
Denavolo – Emilia-Romagna **420,-**

Orange '16 - zibibbo
Batista Belvisi - Pantelleria **600,-**

France//

Auksinis Maceration '13 – sauvignon blanc
Sebastián Riffault – Sancerre, Loire * **600,-**

Slovenia //

Gardelin '12 – pinot gris
Klinec – Brda **600,-**

Red:

Italy //

Calcareus '14 – nero d'avola
Guieli - Sicily **420,-**

Contadino '16 - nerello mascalese
Frank Cornelissen, Etna - Sicily * **450,-**

France //

Vin de Table '17 – syrah, grenache & merlot
Mas Coutelou - Languedoc **350,-**

Le Fil Rouge '15 - grolleau/cab sauvignon
Jérôme Lambert - Loire **430,-**

500 mètres '17 – gamay
Le Grain de Sénevé - Beaujolais * **410,-**

Monthélie '14 – pinot noir
Chanterêves - Bourgogne **600,-**

Se Kwa Sa '16 – ploussard/enfarine/beclan/++
Buronfosse - Jura **500,-**

Saint-Joseph '16 – syrah
Dard et Ribo - Rhône **690,-**

Spain //

Bad Boyz '17 – vernetxa/peluda/muscat
Mendal – Terra Alta * **450,-**

Tondonia '05 – tempranillo/garnacha/mazuelo
López de Heredia – Rioja **550,-**

