

Hello Foodie.

Kødbyens Fiskebar is all about fish and shellfish. It is about fresh, healthy, delicious food. About fine wine and a great atmosphere. We want to offer a restaurant experience, that in our opinion is unique in Copenhagen. We strive to give our costumers a relaxed, atmospheric and affordable experience when visiting our restaurant.

We are fanatics about selecting the best ingredients. The focal point is naturally the best fish and shellfish from the waters around us, but also when it comes to vegetables and other products are we looking for local quality. It is our ambition, as far as possible, to cooperate with retailers and producers who have strong opinions of taste, quality and sustainability.

In fact sustainability is an important value to us. We reuse the heat from the stoves to heat the restaurant, we source our products locally to avoid transport pollution, we use ecological products when possible, we don't serve endangered fish or shellfish etc. All in all we try to behave in way that is responsible.

Basically we make everything from scratch in the kitchen. That is why every single chef in this house is very skilled or will be after training. We have been delivering bib-gourmand standards for five years year in a row, and we are more than proud of what is on the plates in front of our guests.

You will be reading this because you consider working for us. That is a good start. If you are willing to work hard to learn, to grow, to raise the bar, to have fun and make new friends, then we will do everything we can to make you fell welcome and as a part of our fantastic team.

Staff and Managers at Fiskebaren.





