



Fiskebar

Sourcing the best ingredients is key to our kitchen. Wild fish caught from small boats in the afternoon lands in our restaurant the following morning. Shellfish is handpicked for its deliciousness. Vegetables and herbs are from organic farms or foraged around Copenhagen.

All produce is as sustainable as we can get it.

ENJOY

oysters

	¼	/	½	/	1 dozen
Papillon - Arés light					90,- / 170,- / 330,-
Fines Roumégous - Marennes briny					110,- / 210,- / 410,-
Poésie - Normandie vegetal					130,- / 250,- / 490,-
Gillardeau - Marennes elegant					140,- / 270,- / 530,-
Limfjord oyster european flat oyster					140,- / 270,- / 530,-
Oyster tasting					
1 of each oyster above				5 pcs	200,-
2 of each oyster above				10 pcs	360,-

snacks

King crab, brioche and grilled cabbage	95,-
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Below the surface

7 courses, chef's choice - served to the entire table	per person	700,-
5 glasses of matching wines		500,-

starters, good for sharing, 2-4 for a meal



cold

Brill - Western Shores smoked mussel, seaweed, pickled burnt onion and rye	135,-
Scallop - Norway cucumber, mild horseradish and oyster leaf	165,-
Bleak roe - Ringkøbing fjord potato, crème fraiche and water cress	95,-
Mackerel - Bønnerup tomato, pistachio and rapeseed flowers	115,-
Seaweed salad "cauliflower" - Odsherred celeriac, mustard and sesame	120,-
Romaine lettuce - Fyn sunflower seed and pine nut	65,-

hot

Lobster - Limfjorden grilled chanterelle, chestnut and watercress	435,-
Fish and chips - Kattegat lightly smoked cod, hand cut potatoes and raw remoulade	110,-
Blue mussels - Limfjorden steamed in apple cider with plenty of herbs & double cream	115,-
Squid - Skagerrak poached lemon verbena, pickled white asparagus and roasted chicken dashi	170,-
Halibut - Western shores seared parsley, carrot and pickled elderflower	190,-
Grey mullet - Northern sea seared black garlic, ramson capers and white currants	175,-
Sea trout - Bisserup poached seaweed, lovage and summer cabbage	175,-
Courgette - Denmark roasted ricotta, wood sorrel and buttermilk	115,-
Wild mushrooms - Sweden roasted baby corn, camomile	120,-



bigger courses

Blue mussels - Limfjorden
steamed in apple cider with plenty of herbs & double cream 155,-

fish

served with
jerusalem artichokes, spinach and
green strawberries

pearl barley, buckwheat, vesterhavscheese
and roasted onion butter

Hake - Western Shore
delicate, juicy meat
seared 255,-

Cod - Kattegat
firm, white meat
baked 275,-

meat

Lamb neck - Købbyen
char grilled
cabbage and onion flowers

pearl barley, buckwheat, vesterhavscheese
and roasted onion butter 265,-

vegetarian

Cauliflower - Birkemosegård
char grilled
mead and buckwheat glaze, thybo cheese and pistachio

pearl barley, buckwheat, vesterhavscheese
and roasted onion butter 195,-



cheese

4 nordic cheeses:	145,-
'Grube rød' - Them mejeri	
'Ho rødkit' - Enghavegaard osteri	
'Camembert fra Møn' - Hårbølle mejeri	
'Blå kornblomst' - Gedstad mejeri	

sweets

Chocolate - Madagascar cocoa nibs, sunflower seeds and caramel	135,-
Wild bilberries - Sweden sorbet, thyme and browned butter	125,-
Clara Friis pear - Denmark fermented honey, walnut and juniper	120,-
Aronia - Denmark goat milk and dulce	95,-
Sweets for the coffee petits fours, 4 pcs made by Søren and Matteo	80,-

**please inform your waiter about
your allergies and food intolerances**

standard international card fees apply