



## 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 - Marennes vegetal					130,- / 250,- / 490,-
Gillardeau - Marennes elegant					140,- / 270,- / 530,-
Gigas - Limfjorden mineralic					110,- / 210,- / 410,-
Limfjord oyster european flat oyster					140,- / 270,- / 530,-
Oyster tasting					
1 of each oyster above					6 pcs 220,-
2 of each oyster above					12 pcs 395,-

## snack

Whitebait and lemon mayo	65,-
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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 - Atlantic ocean potato, crème fraiche and water cress	95,-
Pike perch - Hjälmarén beetroot, pistachio and pine	125,-
Seaweed salad "cauliflower" - Odsherred celeriac, mustard and sesame	120,-
Romaine lettuce - Spain sunflower seed and aged cheese	65,-

**hot**

King crab - Norway grilled roasted salsify, walnut, summer pickles and smoked cheese	350,-
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 parsley, pickled white asparagus and roasted chicken dashi	185,-
Halibut - North Sea steamed oyster emulsion and brussel sprouts	190,-
Cod roe - Kattegat roasted turnip, tarragon and rye	165,-
Butternut squash - Denmark steamed scallop roe, almonds and pumpkin seeds	115,-



**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

Haddock - Western Shore  
delicate, juicy meat  
seared 265,-

Cod - Kattegat  
firm, white meat  
baked 275,-

**meat**

Pork belly - Kødbyen  
braised  
beetroot, green kale and roses  
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,-  
'Stenhøj Mark' - Knuthenlund  
'Benedict rød kloster' - Thise mejeri  
'Camembert fra Møn' - Hårbølle mejeri  
'Blå kornblomst' - Gedstad mejeri

**sweets**

Chocolate - Madagascar  
cocoa nibs, sunflower seeds and caramel 135,-

Gooseberry - Denmark  
fermented gooseberries, sesame miso and liquorice 125,-

Pear - Denmark  
fermented honey, walnut and juniper 120,-

Lingonberry - Sweden  
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**