

Fiskebaren's selected menus:

3 servings

raw bar

Brill - smoked mussel, seaweed, pickled burnt onion and rye

from the hot kitchen

Fish of the day, served with jerusalem artichoke
pearl barley and vesterhavscheese

sweet

Lingonberry - goat milk and dulse

425,- pp.

5 servings

snack

Whitebait and lemon mayo

raw bar

Brill - smoked mussel, seaweed, pickled burnt onion and rye

from the hot kitchen

Squid - lemon verbena, pickled white asparagus
and chicken dashi

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Fish of the day, served with jerusalem artichoke
pearl barley and vesterhavscheese

sweet

Lingonberry - goat milk and dulse

550,- pp.

6 servings

snack

Whitebait and lemon mayo

raw bar

Brill - smoked mussel, seaweed, pickled burnt onion and rye

from the hot kitchen

Cod roe - turnip, tarragon and rye

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Squid - lemon verbena, pickled white asparagus
and chicken dashi

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Fish of the day, served with jerusalem artichoke
pearl barley and vesterhavscheese

sweet

Lingonberry - goat milk and dulse

700,- pp.

All menus are made according to the season, meaning the menus might change if produce is unavailable or not in good quality.

Add on to the menu:

Do you like oysters:

3 or 6 oysters with apple cider vinegar

apple and cucumber

90,- / 170,- pp.

For those who love cheese:

3 Nordic cheeses produced by small dairy farmers,

served with the proper sides

100,- pp.

Wine:

One of our great sommeliers can choose wine for you:

2 glasses of wine incl. filtered water ad libitum and coffee 215,-

4 glasses of wine incl. filtered water ad libitum and coffee 425,-

5 glasses of wine incl. filtered water ad libitum and coffee 545,-

We can also accommodate other wishes regarding wine and other beverage pairings. Contact us and we will put you in contact with our team of sommeliers.