



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

raw

Brill - Western Shores smoked mussel, seaweed, pickled burnt onion and rye	135,-
Scallop - Norway cucumber, mild horseradish and oyster leaf	165,-
Lumpfish roe - Kattegat potato, crème fraiche and water cress	105,-
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, pickled morrels 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 and double cream	115,-
Squid - Skagerrak poached parsley, pickled kohlrabi and roasted veal & chicken dashi	185,-
Halibut - North Sea steamed oyster emulsion, lovage, seaweed and brussel sprouts	190,-
Cod roe - Kattegat seared 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

Hake - 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,-
'Primeo' - Nørup Mejeri	
'Granbarksost' - Jürss Mejeri	
'Tilia mundo' - Tebstrup Mejeri	
'Blå grube' - Thise Mejeri	

sweets

Chocolate - Madagascar cocoa nibs, sunflower seeds and caramel	135,-
Gooseberry - Denmark fermented gooseberries, sesame miso and liquorice	95,-
Lucas pear - Denmark cardamom, pine and almond	120,-
Apple - Denmark vanilla, yogurt and thyme	125,-
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**