



## 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,-
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,-

## 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	115,-
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 and 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 and 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**

Celeriac - Danmark  
glazed  
yeast, oats and ramson  
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,-
Rhubarb - Denmark fermented rhubarb, 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**