



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 #4 - Cap Ferret - Bordeaux, France from Joel 'King of oysters' - for his elegant style			90,- / 170,- / 330,-
Fines de Romegous #3 - Marennes, France terroir oyster from the Romegous family			110,- / 210,- / 410,-
Poésie #3 - Normandy, France wild tides turn these oysters in to little gems			130,- / 250,- / 490,-
Gillardeau #2 - Portugal, Ireland, Utah beach AND Marennes in its own league since the 50's			140,- / 270,- / 530,-
Gigas #2-3 - Limfjorden, Denmark the invasive kind - eat - eat - eat			110,- / 210,- / 410,-
Limfjordsøsters #2 - Denmark the last original and wild oyster in Europe			140,- / 270,- / 530,-
Oyster tasting			
1 of each oyster above			6 pcs 220,-
2 of each oyster above			12 pcs 395,-

snack

Fjordshrimps and lemon mayo 85,-

Below the surface

7 courses, menu of the day - 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 nasturtium	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 black trumpets 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,-
Baby courgette - Denmark roasted sea fennel, ricotta and rapeseed oil	120,-



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
beetroots and cabbage
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 - Mikkel Friis fermented forest berries and coffee	135,-
Rhubarb - Denmark sesame miso, woodruff and vanilla	120,-
Cucumber - Denmark verbena, juniper and white chocolate	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**