



**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**

Whitebait with lemon mayo 65,-

**Below the surface**

7 courses, menu of the day per person 700,-  
- served to the entire table

5 glasses of matching wines 500,-



starters, good for sharing, 2-4 for a meal

**raw**

Mackerel - Gilleleje tomato, elderflower and pine nuts	95,-
Brill - Western Shores smoked mussel, seaweed, pickled burnt onion and rye	135,-
Scallop - Norway cucumber, mild horseradish and nasturtium	165,-
Trout roe - Kattegat potato, crème fraiche and water cress	120,-
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,-
Lemon sole - Thyborøn poached green peas, lettuce and caramelized milk	195,-
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  
green asparagus, cucumber and pine  
new potatoes, roasted kelp and onion butter

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

Cod - Kattegat  
firm, white meat  
baked 275,-

**meat**

Pork neck - Hindsholmsgrisen  
grilled  
beetroots and cabbage  
new potatoes, roasted kelp and onion butter 265,-

**vegetarian**

Celeriac - Danmark  
glazed  
yeast, oats and ramson  
new potatoes, roasted kelp and 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 caramelized milk and coffee	135,-
Rhubarb - Denmark sesame miso, woodruff and vanilla	120,-
Strawberry - Denmark roses, unripe pine cones and pistachio	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**