



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,-
Limfjordsøsters #2 - Denmark the last original and wild oyster in Europe					140,- / 270,- / 530,-
Oyster tasting					
1 of each oyster above					5 pcs 200,-
2 of each oyster above					10 pcs 360,-

snack

Fjordshrimps with 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

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 - Ringkøbing fjord potato, crème fraiche and water cress	120,-
Pike perch - Hjälmarren beetroot, pistachio and pine	125,-
Seaweed salad "cauliflower" - Odsherred celeriac, mustard and sesame	120,-
Summer vegetables - Kiselgården toasted ryebread cream	95,-

hot

Lobster - Venø poached elderflower, tarragon and onion	425,-
Fish and chips - Kattegat lightly smoked cod, hand cut potatoes and raw remoulade	115,-
Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream	115,-
Squid - Skagerrak poached parsley, pickled kohlrabi and roasted chicken dashi	185,-
Plaice - Thyborøn seared green peas, lettuce and caramelized milk	195,-
Baby celeriac - Denmark baked king crab and caviar	215,-
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
baby carrots, camomile and honey
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 - Denmark
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 - Friis-Holm cherries, almonds and gammeldansk	135,-
Blackberry - Denmark Fiskebar mascarpone, bitter almonds and elderflower	120,-
Summer berries - Denmark fermented strawberries and woodruff	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