

**Fiskebaren's selected menus:**

**3 servings**

*raw bar*

Brill - smoked mussel, seaweed, pickled burnt onion and rye

*from the hot kitchen*

Fish of the day -  
served with seasonal vegetables  
pearl barley, buckwheat and cheese

*sweet*

Salsify - citrus, hemp seed and white chocolate

**425,- pp.**

**5 servings**

*snack*

Whitebait and lemon mayo

*raw bar*

Brill - smoked mussel, seaweed, pickled burnt onion and rye

*from the hot kitchen*

Squid - parsley, kohlrabi  
with veal- and chicken dashi

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Fish of the day -  
served with seasonal vegetables  
pearl barley, buckwheat and cheese

*sweet*

Salsify - citrus, hemp seed and white chocolate

**550,- pp.**

## 6 servings

*snack*

Whitebait and lemon mayo

*raw bar*

Brill - smoked mussel, seaweed, pickled burnt onion and rye

*from the hot kitchen*

Haddock - leeks, lovage and smoked cheese

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Squid - parsley, kohlrabi  
with veal- and chicken dashi

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Fish of the day -  
served with seasonal vegetables  
pearl barley, buckwheat and cheese

*sweet*

Salsify - citrus, hemp seed and white chocolate

700,- pp.

All menus are made according to the season, meaning the menus might change if produce is unavailable or not in good quality.

**Add on to the menu:**

***Do you like oysters:***

3 or 6 oysters with apple cider vinegar

apple and cucumber

90,- / 170,- pp.

***For those who love cheese:***

3 Nordic cheeses produced by small dairy farmers,

served with the proper sides

100,- pp.

**Wine:**

**One of our great sommeliers can choose wine for you:**

2 glasses of wine incl. filtered water ad libitum and coffee 215,-

4 glasses of wine incl. filtered water ad libitum and coffee 425,-

5 glasses of wine incl. filtered water ad libitum and coffee 545,-

**We can also accommodate other wishes regarding wine and other beverage pairings. Contact us and we will put you in contact with our team of sommeliers.**