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,-
Gillardeau #2 – Portugal, Ireland, Utah beach and Marennes In it's 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 wild and original oyster in Denmark	150,-/ 285,-/ 550,-
Oyster tasting	
1 of each oyster above	4 pcs 170,-
2 of each oyster above	8 pcs 300,-

snacks

	¼ / ½ / 1 dozen
Whole crayfish, dill and garlic	75,-/ 140,-/ 270,-
Sardine, smoked parsley pesto	90,-

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

raw starters

Brill – Western Shores smoked mussel, seaweed, pickled burnt onion and rye	145,-
Scallop - Norway cucumber, mild horseradish and nasturtium	175,-
Mackerel - Skagen Tomato and fennel	135,-

Trout – Bisserup
potato waffle, spring onion and whey 125,-

Baby romaine salad – Kiselgården
celeriac, green strawberries, smoked cheese and mustard cress 115,-

hot starters

Fish and chips – Langø
lightly smoked cod, hand cut potatoes and raw remoulade 145,-

Blue mussels – Limfjorden
steamed in apple cider with plenty of herbs and double cream 125,-

Redfish – Faroe Islands
grilled
bone marrow, raspberry, walnut and rosemary 205,-

Squid - Skagerrak
roasted
black garlic, beetroot and cured ham 195,-

Plaice – Western shores
seared
peas, caramelized milk and orpine 175,-

Aubergine - Denmark
roasted
plum, sugar kelp and tarragon 115,-

Lobster – Limfjorden
barbequed
broad beans, green strawberries, lemon verbena and elderflower 495,-

Courgettes – Amager
baked
Smoked cheese and fennel flowers 95,-

bigger courses

Blue mussels – Limfjorden
steamed in apple cider with plenty of herbs and double cream 165,-

fish

Lemon sole – Western shores
roasted, on the bone
gooseberry, capers and baby corn
served with new Danish potatoes and mushroom butter 195,-

Cod – Langø
baked
baby corn
served with new Danish potatoes and mushroom butter 285,-

Turbot – Hanstholm
the whole fish served on the bone
with seasonal condiments – varies daily
ask your waiter market price

meat

Beef ribeye - Bakkegård
seared
pickled cucumber, pine and mashed potatoes 265,-

vegetarian

Celeriac – Denmark
baked
baby spring vegetables
served with new Danish potatoes and mushroom butter 195,-

cheese

4 nordic cheeses: 155,-

'Thybo' – Thise Mejeri
'Granbarksost' – Jürss Mejeri
'Rå Hathor' – Hinge Gårdmejeri
'Sörmlands Ädel' – Jürss Mejeri

sweets

Chocolate – Mikkel Friis
hazelnut, cardamom and milk 145,-

Cherries – Denmark
pine, Fiskebar mascarpone and white chocolate 135,-

Blackberry – Denmark
cheesecake, elderflower, lemon 95,-

Sweets for the coffee
petits fours, 4 pcs made by Søren and Matteo 85,-

please inform your waiter about
your allergies and food intolerances

standard international card fees apply