



## 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,-
Oyster tasting			
1 of each oyster above		3 pcs	120,-
2 of each oyster above		6 pcs	220,-

### snacks

	¼	½	1 dozen
Whole crayfish, dill and garlic			75,- / 140,- / 270,-
Ceps on toast with parsley salad			125,-

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

#### raw starters

Brill - Western Shores smoked mussel, seaweed, pickled burnt onion and rye			155,-
Scallop - Norway cucumber, mild horseradish and nasturtium			175,-
Mackerel - Skagen Tomato and fennel			125,-
Trout - Bisserup potato waffle, spring onion and whey			145,-
Baby romaine salad - Kiselgården celeriac, green strawberries, smoked cheese and mustard cress			125,-



### 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,-
Squid - Skagerrak roasted black garlic, beetroot and cured ham	195,-
Plaice - Western shores seared carrots, caramelized buttermilk and chanterelles	175,-
Lobster - Limfjorden barbequed green beans, green strawberries, lemon verbena and elderflower	495,-
Horse mussels - Faeroe islands steamed cabbage, parsley and seaweed	195,-
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,-
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

Ribeye - Bakkegård seared pickled cucumber, pine and mashed potatoes	265,-
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**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  
plum, plum kernel and gammel dansk

145,-

Cherries - Denmark  
pine, Fiskebar mascarpone and white chocolate

135,-

Blueberry - Sweden  
yoghurt and thyme

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**