



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

Mushroom toast with parsley salad	125,-
Crispy cod skins	65,-

Below the surface

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

Our Sommelier is always ready with wine recommendations
- Just ask

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 poached Almond, leeks and roast chicken	195,-
Plaice - Western shores seared carrots, caramelized buttermilk and chanterelles	175,-
Lobster - Limfjorden barbequed green 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

Flounder - Langø
roasted, on the bone
Butternut Squash, kale and lovage
served with pearl barley with mushroom butter

195,-

Cod - Langø
baked
Butternut Squash, kale and lovage
served with pearl barley with mushroom butter

285,-

meat

Ribeye - Bakkegård
seared
pickled cucumber, pine and mashed potatoes

265,-

vegetarian

Celeriac - Denmark
baked
baby spring vegetables
served with pearl barley with mushroom butter

195,-



cheese

4 nordic cheeses:

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

155,-

sweets

Chocolate - Mikkel Friis
plum, plum kernel and gammel dansk

145,-

Apples - Denmark
tagetes parfait and sunflower seeds

135,-

Blueberry - Sweden
yoghurt and thyme

95,-

Sweets for the coffee
petits fours, 4 pcs made by Søren

85,-

**please inform your waiter about
your allergies and food intolerances**

standard international card fees apply