



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

Hamachi - Hansthalm hazelnuts, tarragon, sea lettuce	170,-
Brill - Western Shores smoked mussel, seaweed, pickled burnt onion and rye	155,-
Scallop - Norway cucumber, mild horseradish and nasturtium	175,-
Trout - Bisserup potato waffle, spring onion and whey	145,-
Baby romaine salad - Kiselgården celeriac, green strawberries, smoked cheese and mustard cress	125,-
Sea urchin - Iceland walnuts, egg custard	165,-

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 dashi	195,-
Plaice - Western shores seared carrots, caramelized buttermilk and chanterelles	175,-
Lobster - Limfjorden Barbequed capers and herb butter	Half 295,- Whole 450,-
Hispi cabbage - Kiselgården roasted cockles, dill and sandfire	145,-



bigger courses

Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream	165,-
Hake - Western Shores seared butternut squash, kale and lovage served with pearl barley with mushroom butter	265,-
Halibut - Norway baked on the bone butternut squash, kale and lovage served with pearl barley with mushroom butter	195,-
Today's catch served whole on the bone butternut squash, kale and lovage served with pearl barley with mushroom butter	Market price

meat

Ribeye - Bakkegård seared pickled cucumber, pine and mashed potatoes	265,-
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vegetarian

Lions mane mushroom - Copenhagen roasted chestnut and oyster mushroom	195,-
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cheese

4 nordic cheeses:

155,-

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

sweets

- Apple tarte tatin - Denmark
kelp caramel and chanterelle ice cream 160,-
- Chocolate - Mikkel Friis
plum, plum kernel ice cream 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