



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
Le Gall #3 - Brittany, France firm and a deep salty-fresh taste	120,-	/	230,-	/	440,-
Gillardeau #2 - Portugal, Ireland, Utah beach and Marennes in it's own league since the 50's	135,-	/	250,-	/	480,-
Poésie #2 - Normandy, France wild tides turn these oysters into little gems	120,-	/	230,-	/	440,-
Gigas #2-3 - Limfjorden, Denmark the invasive kind - eat - eat - eat	85,-	/	150,-	/	280,-
Limfjordsøsters #2 - Denmark the last of the wild oysters	190,-	/	360,-	/	620,-
<u>Oyster tasting</u>					
1 of each oyster above			5 pcs		200,-
2 of each oyster above			10 pcs		360,-

snacks

Wild mushrooms on toast - Sweden parsley salad	155,-
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starters, good for sharing, 2-4 for a meal



raw starters

Sea urchin - Iceland carrots and hazelnuts	175,-
Brill - Western Shores smoked mussel, seaweed, rye and pickled burnt onion	165,-
Trout - Bisserup tatare oyster leaves and capers	150,-
Sikrom - Sweden hazelnut, fried potato and cress	145,-
Hamachi - Hanstholm cucumber, mild horseradish and lovage	175,-
Mackerel - Kattegat tomato, pine nuts, fig leaf oil and chives	125,-

hot starters

Butternut squash - Denmark chanterelles, chestnuts and tarragon	155,- +75,-	add caviar
Fiskebarens "bouillabaisse" - Denmark lemon verbena, cod and clams	175,-	
Blue mussels - Sweden steamed in apple cider and double cream with plenty of herbs	125,-	
Fish n`chips - Langø lightly smoked cod, hand cut potatoes and raw remoulade	145,-	
Blue lobster - Limfjorden BBQ capers and herb butter	half 325,- whole 550.-	
Oyster mushroom - Sydhavnen herbs and mild mustard	195,-	



bigger courses

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

Turbot - Northern Sea
baked
gooseberries, grilled lettuce, new onions and elderflower
with new, danish potatoes and lovage 325,-

Hake - Northern Sea
roasted
grilled lettuce, new onions and elderflower
with danish, new potatoes and lovage 325,-

Rib eye - Denmark
BBQ
grilled lettuce, new onions and red wine sauce 375,-

Whole fish for the table
and the whole shebang marketprice

vegetarian

Grains and oyster mushrooms - Denmark
turned with greens, Vesterhavs cheese and mushroom bouillon 195,-



cheese

4 nordic cheeses:	155,-
'Thybo' - Thise Mejeri	
'Granbarksost' - Jürss Mejeri	
'Rå Hathor' - Hinge Gårdmejeri	
'Sörmlands Ädel' - Jürss Mejeri	

sweets

Chocolate cake in 3 layers pumpkin ice cream	135,-
Apple marzipan, woodruff and double cream	75,-
Ris a la mande rice, vanilla, cherries	145,-
Fiskebarens mulled wine	95,-

**please inform your waiter about your allergies and food intolerances
standard international card fees apply**