



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,-

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



raw starters

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 - Norway cucumber, mild horseradish and lovage	175,-
Langoustines - Gilleleje chervil emulsion	295,-

hot starters

Wild mushrooms on toast - Sweden parsley salad	155,-
Butternut squash - Denmark chanterelles, chestnuts and tarragon	155,- +75,-
	add caviar
Fiskebarens "bouillabaisse" - Denmark cod, clams and seaweed	175,-
Blue mussels - Denmark steamed in apple cider with plenty of herbs and double cream	125,-
Fish n`Chips - Langø lightly smoked cod, hand cut potatoes and raw remoulade	145,-
Oyster mushroom - Denmark herbs and mild mustard	195,-

bigger courses



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

Brill - Northern Sea
baked
gooseberries and capers butter
jerusalem artichoke in 3 ways, cabbage and pickled green strawberries
grains with Vesterhavs cheese and mushrooms 315,-

Haddock - Northern Sea
roasted
jerusalem artichoke in 3 ways, cabbage and pickled green strawberries
grains with Vesterhavs cheese and mushrooms 325,-

Rib eye - Denmark
fried
jerusalem artichoke in 3 ways, cabbage and pickled green strawberries
grains with Vesterhavs cheese and mushrooms 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 a la Fiskebaren
burnt almonds, vanilla and cherries

145,-

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