

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

LUNCH

oysters

	¼	½	1 dozen
Poésie #2 - Normandy, France wild tides turn these oysters into little gems	120,-	230,-	440,-
Le Gall #3 - Brittany, France firm and a deep salty-fresh taste	120,-	230,-	440,-
Le Huitre D'or #3 - Normandy, France seasonal oyster from Hélié in Normandy	130,-	240,-	460,-
Gillardeau #2 - Portugal, Ireland, Utah beach and Marennes in it's own league since the 50's	135,-	250,-	480,-
Gigas #2-3 - Limfjorden, Denmark the invasive kind - eat - eat - eat	100,-	185,-	340,-
Limfjordsøsters #2 - Denmark europes last wild oysters	190,-	360,-	620,-
<u>Oyster tasting</u>			
1 of each oyster above		6 pcs.	250,-
2 of each oyster above		12 pcs.	425,-

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

raw starters

Fiskebarens raw cuts

scallops - Norway
hamachi - Hanstholm
pike perch - Tissø
salmon - Denmark
sauce of beach crab, hip rose and salted plums 285,-

Brill - Western Shores
smoked mussel, seaweed, rye and pickled burnt onion 170,-

Helt roe - Ringkøbing Fjord
sea lettuce, sour cream and crispy potatoes 195,-

Scallop - Norway
cucumber, mild horseradish and oyster leafs 175,-

Razor clams - Holland
parsley and lemon 155,-

Langoustine - Sweden
green strawberry, sorrel and almonds 195,-

Baby gem salad - Kiselgården
spinach, radish and romaine pesto 95,-

hot starters

White asparagus - Denmark
lemon verbena, hazelnuts and kelp 195,-
add caviar +75,-

Squid - North Sea
radish, parsley and chicken dashi 210,-

hot starters

Croque Mussel blue mussels and Vesterhavs cheese on sourdough		145,-
Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream		145,-
Fish n`Chips - Langø lightly smoked cod, hand cut potatoes and raw remoulade		155,-
Lobster - Limfjorden		
BBQ	1/2	400,-
summer pickles, butter and chives	1/1	750,-

bigger courses

Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream		180,-
Brill - Western Shores baked asparagus, pine and cucumber new potatoes with roasted onion butter		325,-
Hake - Northern Sea roasted asparagus, pine and cucumber new potatoes with roasted onion butter		345,-
Rib eye - Skallebølle grilled asparagus, pine and cucumber new potatoes with roasted onion butter		375,-

vegetarian

Cauliflower - Italy		225,-
almond, mead and chard	add caviar	75,-

cheese

4 nordic cheeses:

'Juelsø Maestro' - Tebstrup Dairy
'Nora Mundo' - Tebstrup Dairy
'Mønchego' - Hårbølle Dairy
'Blå Grube' - Thise Dairy 155,-

Mikael suggests a glass of Las Mercedes, Bodegas Callejuela from Spain 100,-

sweets

Chocolate
cake in 3 layers
pumpkin ice cream 155,-

Anders suggests a glass of Frederiksdal Cherry wine from Denmark 100,-

Rhubarb - Denmark
creme fraiche and waffle 135,-

Arthur suggests a glass of 2021 Cosmic Sparkling Rosé 110,-

Strawberries - Fyn
marinated in cherry blossom
milk ice cream and black garlic caramel 95,-

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