



## 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
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,-
Shardana #3 - Sardinia, Italy seasonal oyster from Sardinia	135,-	/	250,-	/	480,-
Gillardeau #2 - Portugal, Ireland, Utah beach and Marennes in it's own league since the 50's	135,-	/	250,-	/	480,-
Gigas #2-3 - 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,-

## Snacks

Cray fish - Denmark poached served with spring onion emulsion	115,-	/	220,-	/	425,-
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**starters, good for sharing, 2-4 for a meal**

**raw starters**

Fiskebarens raw cuts

scallops - Norway	
hamachi - Hanstholm	
pike perch - Tissø	
trout - Denmark	
sauce of beach crab, hip rose and salted plums	285,-
Brill - Western Shores	
smoked mussel, seaweed, rye and pickled burnt onion	175,-
Sikrom - Ringkøbing	
sea lettuce, sour cream and crispy potatoes	215,-
Scallop - Norway	
cucumber, mild horseradish and oyster leaf	175,-
Razor clams - Holland	
parsley and lemon	155,-
Mackerel - Helsingør	
tomato, lemon verbena and pine nuts	165,-
Baby gem salad - Kiselgården	
spinach, radish and romaine pesto	95,-

**hot starters**

Squid - North Sea	
radish, parsley and chicken dashi	210,-
Peas - various places in Denmark	175,-
smoked cheese, dill and buttermilk	
	add caviar +75,-
Courgette - Denmark	
"Gammel Knas", lovage and smoked almond	175,-



### hot starters

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

Fish n`Chips - Langø  
lightly smoked cod, hand cut potatoes and raw remoulade 155,-

### bigger courses

Blue mussels - Limfjorden  
steamed in apple cider with plenty of herbs and double cream 195,-

Brill - Western Shores  
baked  
baby carrots, tarragon and roasted poppy seeds  
new potatoes with roasted onion butter 325,-

Hake - Northern Sea  
roasted  
baby carrots, tarragon and roasted poppy seeds  
new potatoes with roasted onion butter 345,-

Rib eye - Skallebølle  
grilled  
baby carrots, tarragon and roasted poppy seeds  
new potatoes with roasted onion butter 445,-

### vegetarian

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



### cheese

4 nordic cheeses:

'Juelsø Maestro' - Tebstrup Dairy	
'Talia Mundo' - Tebstrup Dairy	
'Tomme from Møn' - Hårbølle Dairy	
'Blå Grube' - Thise Dairy	155,-
<i>Mikael suggests a glass of 2021 Las Mercedes, Bodegas Callejuele</i>	100,-

### sweets

Chocolate cake in 3 layers pumpkinseed ice cream	155,-
<i>Anders suggests a glass of 2018 Frederiksdal Kirsebærvin</i>	100,-
Rhubarb - Denmark crème fraîche and waffle	135,-
<i>Sofie suggests a glass of Total Chaos</i>	110,-
Strawberries - Fyn marinated in cherry blossom raw milk ice cream and black garlic caramel	125,-
<i>Anton suggests a glass of 2018 Macvin Rouge, Tissot</i>	85,-
Blueberries - Sweden roasted kelp cream and cinnamon	125,-

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