



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,-
Irish Le Gall #3 - Brittany, France seasonal oyster from Brittany	135,-	/	250,-	/	480,-
Gillardeau #2 - Portugal, Ireland, Utah beach and Marennes in it's own league since the 50's	135,-	/	250,-	/	480,-
<u>Oyster tasting</u>					
1 of each oyster above			4 pcs.		180,-
2 of each oyster above			8 pcs.		330,-
Oysters and Bloody Mary (Lunch only) 3 oysters of chefs choice					175,-

Snacks

Fjordshrimps - Holbæk fried whole served with spring onion emulsion	95,-
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starters, good for sharing, 2-4 for a meal

raw starters

Fiskebarens raw cuts

scallops - Norway	
hiramasa - Hanstholm	
pike perch - Tissø	
trout - Bisserup	
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,-
Langoustine - Sweden	
green strawberry, sorrel and almonds	225,-
Baby gem salad - Kiselgården	
spinach, radish and romaine pesto	95,-

hot starters

Courgette - Denmark	
"Gammel Knas", lovage and smoked almond	175,-
Blue mussels - Limfjorden	
steamed in apple cider with plenty of herbs and double cream	165,-



hot starters

Fish n`Chips - Langø		
lightly smoked cod, hand cut potatoes and raw remoulade		175,-
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		195,-
Flatfish of the day - Western Shores		
baked		
butternut squash, rose hip, chanterelles and water cress		
potatoes with roasted onion butter		345,-
Turbot for two - Western Shores		
baked		
butternut squash, rose hip, chanterelles and water cress		
potatoes with roasted onion butter		650,-
Monkfish for two - Western Shores		
baked		
butternut squash, rose hip, chanterelles and water cress		
potatoes with roasted onion butter		1000,-
Hake - Northern Sea		
roasted		
butternut squash, rose hip, chanterelles and water cress		
potatoes with roasted onion butter		365,-
Rib eye - Spis min gris		
grilled		
butternut squash, rose hip, chanterelles and water cress		
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	
'Nora Mundo' - Tebstrup Dairy	
'Tomme from Møn' - Hårbølle Dairy	
'Blå Grube' - Thise Dairy	155,-
<i>Mikael suggests a glass of Las Mercedes, Bodegas Callejuele</i>	100,-

sweets

Chocolate cake in 3 layers pumpkinseed ice cream	155,-
<i>Anders suggests a glass of Frederiksdal Kirsebærvin</i>	100,-
Raspberry - Denmark crème fraîche and waffle	135,-
<i>Lukas suggests a glass of Vieux Pineau des Charentes</i>	90,-
Strawberries - Fyn marinated in cherry blossom raw milk ice cream and black garlic caramel	125,-
<i>Jan suggests a glass of real vermouth from Erborista (4cl)</i>	85,-
Blueberries - Sweden roasted kelp cream and cinnamon	125,-
<i>Thomas suggests a scoop of caviar</i>	75,-

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