



## 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,-
Gillardeau #4 - Portugal, Ireland, Utah beach and Marennes in it's own league since the 50's	135,-	/	250,-	/	480,-
Legris #2 - Brittany, France mineral with notes of chestnut	120,-	/	230,-	/	440,-
Gigas #2-3 - Denmark the invasive kind - eat - eat - eat	100,-	/	185,-	/	340,-
<u>Oyster tasting</u>					
1 of each oyster above			5 pcs.		220,-
2 of each oyster above			10 pcs.		395,-
Oysters and Bloody Mary (Lunch only) 3 oysters of chef's choice					175,-

### snacks

Bread & butter	35,-
Mushroom toast parsley, pickled onion and milk bread	195,-



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

**raw starters**

Fiskebarens raw cuts

scallops - Norway  
hiramasa - 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**

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

Fish n`chips - Langø  
lightly smoked cod, potatoes and raw remoulade 175,-

Hispy cabbage - Denmark  
parsley root, trout roe and almond 185,-

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



### bigger courses

Lobster - Limfjorden		
BBQ	1/2	400,-
summer pickles, butter and chives	1/1	750,-
Blue mussels - Limfjorden		
steamed in apple cider with plenty of herbs and double cream		195,-
Hake - Northern Sea		
roasted		
butternut squash, rose hip, chanterelles and water cress		
porridge on pearl barley, buck wheat and lovage		365,-
Cod tail for two - Northern Sea		
baked		
butternut squash, rose hip, chanterelles and water cress		
porridge on pearl barley, buck wheat and lovage		650,-
Monkfish for two - Norway		
roasted		
butternut squash, rose hip, chanterelles and water cress		
porridge on pearl barley, buck wheat and lovage		1000,-
Rib eye - Spis min gris		
grilled		
butternut squash, rose hip, chanterelles and water cress		
porridge on pearl barley, buck wheat and lovage		445,-

### vegetarian

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

Lion's Mane "pariserbøf" - Denmark		
grilled		
beetroot and hollandaise		255,-



### cheese

4 nordic cheeses:

'Julso Maestro' - Them Dairy  
'Nora Mundo' - Tebstrup Dairy  
'Tilia Mundo' - Tebstrup Dairy  
'Blå Grube' - Thise Dairy 155,-

*Peter suggests a glass of Las Mercedes, Bodegas Callejuele* 100,-

### sweets

Chocolate  
cake in 3 layers  
pumpkinseed ice cream 155,-

*Anders suggests a glass of Frederiksdal Kirsebærvin* 100,-

Blueberries - Sweden  
roasted kelp cream and cinnamon 125,-

*Thomas suggests a scoop of caviar* 75,-

Apple - Denmark  
celeriac ice cream, walnuts and caramelised cheese 135,-

*Arthur recommends a glas of Tout péte doucement* 115,-

Milk - Søtofte  
6g caviar, Gastro Unika 195,-

### Coffee, tea and avec

Espresso coffee / with milk	30,-/40,-	Calvados, Louis de Lauriston	70,-
Tea	45,-	VSOP Cognac, Groperrin	100,-
+ chocolate covered caramel	25,- per pc.	Grappa Barolo, Serafino	110,-

(please ask for full list)

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

