



## 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,-

Papillon #2 - Bordeaux, France  
small, fresh and light 110,- / 215,- / 410,-

Gillardeau #4 - Portugal, Ireland, Utah beach and Marennes  
in it's own league since the 50's 135,- / 250,- / 480,-

Antilope #3 - Normandy, France  
meaty with fresh sea flavour 120,- / 230,- / 440,-

Gigas #2-3 - Limfjorden, Denmark  
the invasive kind - eat - eat - eat 100,- / 185,- / 340,-

### Oyster tasting

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

Fiskebaren's sourdough bread & seaweed-butter 35,-

Mushroom toast  
parsley, pickled onion and buttermilk bread 195,-

Smelt - Denmark  
Served with mayonnaise and lemon 95,-



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

Fiskebarens raw cuts

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

Brill - Western Shores  
smoked mussel, seaweed, rye and pickled burnt onion 175,-

Hiramasa - Denmark  
cucumber, mild horseradish and oyster leaf 175,-

Razor clams - Holland  
parsley and lemon 155,-

Eel - Fyn  
beetroot, smoked cheese and shiso 175,-

Trout tartare - Bisserup  
tarragon, watercress and salsify 175,-

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 210,-



**hot starters**

Cod roe - Denmark  
lemonbalm, sandita and seaweed 225,-

Langoustine - Norway  
nasturtium and parsley 250,-

**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,-

Halibut - Northern Sea  
roasted  
jerusalem artichokes, green strawberries, seaweed and clams  
porridge on pearl barley, buck wheat and lovage 395,-

Cod for one or two - Northern Sea  
baked  
jerusalem artichokes, green strawberries, seaweed and clams  
porridge on pearl barley, buck wheat and lovage 365,- / 650,-

Monkfish for two - Norway  
roasted  
jerusalem artichokes, green strawberries, seaweed and clams  
porridge on pearl barley, buck wheat and lovage 1000,-

Rib Eye - from 'Spis min gris'  
grilled  
jerusalem artichokes, green strawberries, seaweed and clams 445,-

**vegetarian**

Cauliflower - Denmark  
almond, mead and nasturtium 225,-  
porridge on pearl barley, buck wheat and lovage add caviar 75,-

Lion's mane mushroom "pariserbøf" - Sydhavn  
grilled  
beetroot, capers, horseradish and hollandaise 255,-



### cheese

Cheese from Denmark

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

*Amalie suggests a glass of 1982 Rivesaltes Tuilé* 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,-  
add caviar 75,-

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

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

Cheesecake - Kødbyen  
salsify, rhubarb and red currants 135,-  
add caviar 75,-

### 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**