



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
Perle Blanche #3 - Utah Beach, France sweet, nutty taste					120,- / 230,- / 440,-
Perles l'imperatrice #3 - Bordeaux, France full, fleshy and crunchy					110,- / 215,- / 410,-
Gillardeau #4 - Portugal, Ireland, Utah beach and Marennes in it's own league since the 50's					135,- / 250,- / 480,-
Le Gall #3 - Brittany, France Firm, deep salty-fresh taste					120,- / 230,- / 440,-
Gigas #2-3 - Limfjorden, 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 (<i>lunch only</i>) 3 oysters of chef's choice					175,-

Snacks

Fiskebaren's sourdough bread & seaweed 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

scallop - Norway	
hiramasa - Denmark	
pike perch - Denmark	
salmon - Faroe Islands	
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,-
Langoustine - Sweden	
tarragon, watercress and salsify	225,-
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,-
Squid - North Sea	
radish, parsley and chicken dashi	210,-
Hispy cabbage - Denmark	
Parsley root, trout roe and almond	185,-



bigger courses

Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream	195,-
Halibut - Northern Sea roasted jerusalem artichokes, seaweed and clams porridge on pearl barley, buckwheat and lovage	395,-
Cod for one and two - Northern Sea baked/roasted jerusalem artichokes, seaweed and clams porridge on pearl barley, buckwheat and lovage	365,- / 650,-
Rib Eye - from 'Spis min gris' grilled jerusalem artichokes, seaweed and clams porridge on pearl barley, buckwheat and lovage	445,-

vegetarian

Cauliflower - Denmark almond, mead and nasturtium porridge on pearl barley, buckwheat and lovage	225,- 75,-	add caviar
Lion's mane mushroom "pariserbøf" - Sydhavn grilled beetroot, capers, horseradish and hollandaise	255,-	



cheese

Cheese from Denmark

'Jul sø Maestro' - Them Dairy	
'Nora Mundo' - Tebstrup Dairy	
'Fårebrie' - Hårbølle Dairy	
'Søtoftes Søblå' - Søtofte Dairy	155,-
<i>Amalie suggests a glass of 1982 Rivesaltes Tuilé</i>	100,-

sweets

Chocolate cake in 3 layers pumpkin seed ice cream	155,-
<i>Anders suggests a glass of Frederiksdal Kirsebærvin</i>	100,-
Blueberries - Sweden roasted kelp cream and cinnamon	125,- add caviar 75,-
<i>Jan suggests a glass of 1982 Rivesaltes Tuilé</i>	100,-
Apple - Denmark celeriac ice cream, walnuts and caramelised cheese	135,-
<i>Arthur suggests a glass of 2019 Riesling Spätlese from Kühn</i>	100,-
Milk - Søtofte 6g caviar, Gastro Unika	195,-
Baked 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, Grosperrin	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**