



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,-
Tarbouriech #4 - Bouzigues, France salty, sweet and creamy			120,- / 230,- / 440,-
Le Gall #3 - Brittany, France Firm, 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,-
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,-
Fjordshrimps - Holbæk fried whole served with ramson emulsion			95,-



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

Fiskebarens raw cuts

hiramasa - Denmark	
scallop - Norway	
salmon - Faroe Islands	
pike perch - Denmark	
sauce of beach crab and salted plums	285,-
Brill - Western Shores	
smoked mussel, seaweed, rye and pickled burnt onion	175,-
Scallop - Norway	
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,-
Garfish - Røsnæs	
pine nuts, spinach, chives	215,-

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,-
Langoustine - Sweden	
ramson and seaweed	255,-



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		
pan fried		
jerusalem artichokes, seaweed and blue mussel		
porridge on pearl barley, buckwheat and lovage		395,-
Turbot - West Coast		
baked		
jerusalem artichokes, seaweed and blue mussel		
porridge on pearl barley, buckwheat and lovage		425,-/900,-
Rib Eye - from 'Spis min gris'		
grilled		
jerusalem artichokes, seaweed and blue mussel		
porridge on pearl barley, buckwheat and lovage		445,-

vegetarian

Cauliflower - Denmark		
almond, mead and swiss chard		225,-
porridge on pearl barley, buckwheat 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	
'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, 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**