



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
Legris #3 - Archipelago, France sweet and crunchy	125,-	/	235,-	/	455,-
Perle Blanche #3 - Utah Beach, France sweet, nutty taste	130,-	/	245,-	/	475,-
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,-	/	255,-	/	490,-
Gigas #2-3 - Limfjorden, Denmark the invasive kind - eat - eat - eat	110,-	/	210,-	/	380,-
<u>Oyster tasting</u>					
1 of each oyster above			5 pcs.		220,-
2 of each oyster above			10 pcs.		395,-

snacks

Fiskebaren's sourdough bread & seaweed butter	35,-
Whole fried fjordshrimps - Holbæk	95,-
Lobster roll - Limfjorden	135,-



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

raw starters

Brill - Western Shores smoked mussel, seaweed, rye and pickled burnt onion	180,-
Hiramasa - Hanstholm cucumber, mild horseradish and oyster leaf	185,-
Razor clams - Holland parsley and lemon	155,-
Mackerel - Denmark grilled raspberries, roses and tomato	165,-
Sikrom - Sweden dill, crème fraîche and seaweed waffle	175,-
Trout tartare - Bisserup tarragon, mustard cress and sesame	175,-
Baby gem salad - Kiselgården spinach, radish and romaine pesto	95,-



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

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		215,-
Halibut - Norway razor clam, courgette and tomato		245,-
Scallops - Norway baby corn and mushrooms		265,-
Grilled langoustine - Sweden seaweed and lemon		265,-
Hispy cabbage - Denmark celeriac, trout roe and almond		185,-
Peas - Denmark smoked cheese, dill and buttermilk		175,-
	add caviar	+75,-
Lobster tail - Limfjorden	1/2	400,-
green beans, green strawberry and elderflower	1/1	750,-



bigger courses

Blue mussels - Limfjorden
steamed in apple cider with plenty of herbs and double cream 195,-

Hake - Northern Sea
pan fried
baby carrots, oyster mushrooms, and watercress
new potatoes, lovage, radish and dill 395,-

Whole turbot for one or two - West Coast
baked
baby carrots, oyster mushrooms, and watercress
new potatoes, lovage, radish and dill 425,- / 800,-

Rib Eye - from 'Spis min gris'
grilled
baby carrots, oyster mushrooms, and watercress
new potatoes, lovage, radish and dill 445,-

vegetarian

Cauliflower - Denmark
almond, mead and nasturtium 225,-
new potatoes, lovage, radish and dill add caviar 75,-

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



cheese

Cheese from Denmark

'Julso Maestro' - Them Dairy
'Nora Mundo' - Tebstrup Dairy
'Brie fra Møn - Hårbølle Dairy
'Søtoftes Søblå' - Søtofte Dairy 155,-

sweets

Chocolate
cake in 3 layers
pumpkin seed ice cream 155,-

Summerberries - Denmark
kefir mousse, cardemomme, figleaves and white chocolate 140,-

Bbq marshmallow icecream - Søtofte
6g caviar, Gastro Unika 195,-

Raspberry - Denmark
buttermilk, hazelnut and cherry blossom 135,-

Fiskebaren's flødebolle
woodruff, milk chocolate and marzipan 45,-

Coffee, tea and avec

Espresso coffee / with milk	30,-/40,-	Calvados, Louis de Lauriston	70,-
Tea	45,-	Cognac, Groperrin	200,-

please ask for full list

please inform your waiter about your allergies and food intolerances

standard international card fees apply