



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	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,-
L'Étoile #2-3 - Carnac, France meaty, firm and sweet taste	125,- / 235,- / 455,-
Gigas #2-3 - Limfjorden, Denmark the invasive kind - eat - eat - eat	110,- / 210,- / 380,-

Oyster tasting

1 of each oyster above	5 pcs. 220,-
2 of each oyster above	10 pcs. 395,-
3 oysters and Fiskebaren's Bloody Mary (lunch only)	175,-

snacks

Fiskebaren's sourdough bread & seaweed butter	35,-
Lobster roll	135,-
Fish pie	125,-



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

raw starters

Brill - Western Shores smoked mussel, seaweed, rye and pickled burnt onion	180,-
Razor clams - Holland parsley and lemon	155,-
Scallop - Norway cucumber, mild horseradish and oyster leaf	185,-
Sikrom - Sweden dill, crème fraîche and seaweed waffle	175,-
Trout tartar- Bisserup tarragon, mustard cress and sesame	175,-
Tuna - Normandy black garlic aioli and rhubarb	245,-
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,-
Hispy cabbage - Denmark parsley root, trout roe and almond	185,-
Leeks - Denmark trout roe, seaweed and smoked cheese	225,- Add caviar 75,-
Monkfish - Norway butternut squash, kale, koji and roasted almond	255,-
Lobster tail - Limfjorden yellow beetroot, pinenuts, green strawberries and elderflower	1/2 400,- 1/1 750,-



bigger courses

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

Halibut - Norway
pan fried
celeriac, chanterelles, smoked mussel, sea lettuce and pine
pearl barley, buckwheat, vesterhavs cheese, lovage and smoked cod 395,-

Whole sole for one - West coast
baked
celeriac, chanterelles, smoked mussel, sea lettuce and pine
pearl barley, buckwheat, vesterhavs cheese, lovage and smoked cod 450,-

Cod tail for two - West coast
baked
celeriac, chanterelles, smoked mussel, sea lettuce and pine
pearl barley, buckwheat, vesterhavs cheese, lovage and smoked cod 750,-

Rib eye - from 'Spis min gris'
grilled
celeriac, chanterelles, smoked mussel, sea lettuce and pine
pearl barley, buckwheat, vesterhavs cheese and lovage 445,-

vegetarian

Cauliflower - Denmark
almond, mead and nasturtium 225,-
pearl barley, buckwheat, vesterhaus cheese and lovage 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
'Camembert fra Møn' - Hårbølle Dairy
'Søtoftes Søblå' - Søtofte Dairy 155,-

sweets

Chocolate
cake with walnuts and koji ice cream 155,-

Plum - Reine Claude - Denmark
marzipan cake, tarragon, white chocolate 140,-

Bbq marshmallow ice cream - Søtofte
6g caviar, Gastro Unika 195,-

Rose hip - Denmark
fermented honey cake, almond and meadowsweet sauce 135,-

Fiskebaren's flødebolle
chocolate and black garlic 45,-

Coffee, tea and avec

Espresso coffee / with milk	30,-/40,-	Chateau du Bruit, Calvados Pays D'Ange	100,-
Tea	45,-	Jean Groperrin 1977 Grande Champagne	200,-

(please ask for full list)

please inform your waiter about your allergies and food intolerances

standard international card fees apply