



## 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

$\frac{1}{4}$  /  $\frac{1}{2}$  / 1 dozen

Perle Blanche #3 - Utah Beach, France  
sweet, nutty taste

130,- / 245,- / 475,-

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

135,- / 255,- / 490,-

Antilope #3 - Normandy, France  
meaty with fresh sea flavour

120,- / 230,- / 440,-

Roumégous #5 - Bourcefranc-le-Chapus, France  
light, sweet, brazzy

125,- / 235,- / 455,-

### Oyster tasting

1 of each oyster above

4 pcs. 180,-

2 of each oyster above

8 pcs. 340,-

3 oysters and Fiskebaren's Bloody Mary (for lunch only)

175,-

### snacks

Fiskebaren's sourdough bread & seaweed butter

35,-

Fish pie

cod and trout, pea and Guldklimp

125,-

Lobster roll

lobster claw, celery and brioche

135,-



**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,-
Pike perch - Tissø kohlrabi, oyster creme and white currants	190,-
Trout tartar - 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,-
Hispy cabbage - Denmark parsley root, trout roe and almond	185,-
Beetroot - Lammefjorden radicchio, hallands siren, black garlic	185,-
Leeks - Denmark trout roe, seaweed and smoked cheese	225,- add caviar 75,-
Monkfish - Norway butternut squash, kale, koji and roasted almond	265,-
Cod roe - North Sea Hollandaise, brussel sprouts and lemon balm	215,-
Lobster tail - Limfjorden yellow beetroot, pine nuts, 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  
Jerusalem artichoke, chanterelle, preserved plum, dill  
pearl barley, buckwheat, vesterhavs cheese and lovage 395,-

Cod tail - West coast  
baked  
Jerusalem artichoke, chanterelle, preserved plum, dill  
pearl barley, buckwheat, vesterhavs cheese and lovage 750,-

Whole turbot for one - West coast  
baked  
Jerusalem artichoke, chanterelle, preserved plum, dill  
pearl barley, buckwheat, vesterhavs cheese and lovage 425,-

Whole plaice for one - West coast  
baked  
Jerusalem artichoke, chanterelle, preserved plum, dill  
pearl barley, buckwheat, vesterhavs cheese and lovage 400,-

Rib eye - from 'Spis min gris'  
Jerusalem artichoke, chanterelle, preserved plum, dill  
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	
'Rød løber' - Gjesing Dairy	
'Høgelundgaard 8' - Høgelundgaard Dairy	155,-

### **sweets**

Chocolate

walnuts and koji ice cream	155,-
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Plum - Reine Claude - Denmark	
marzipan, tarragon, white chocolate	140,-

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

Apple	
Fermented cream, chanterelle ice cream and lemon thyme	135,-

Fiskebaren's flødebolle	
Cardamom and dark chocolate	45,-

Coffee and apple cake (for lunch only)	95,-
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### **Coffee, tea and avec**

Espresso coffee / with milk	30,-/40,-
Tea	45,-

**please inform your waiter about your allergies and food intolerances**  
**standard international card fees apply**