



## Fiskebaren

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,-
Perles de l'impératrice #3 - Bordeaux, France full, fleshy and crisp	110,-	/	215,-	/	410,-
Gigas - Limfjorden the invasive kind - eat - eat - eat	110,-	/	215,-	/	410,-
<u>Oyster tasting</u>					
1 of each oyster above	5 pcs.		220,-		
2 of each oyster above	10 pcs.		395,-		
3 oysters and Fiskebaren's Bloody Mary (for lunch only)					175,-

## Snacks

Fiskebaren's sourdough bread and seaweed butter	35,-
Fish pie cod and trout, peas and Guldklump cheese	125,-

### **Raw starters**

Smaller dishes, good for sharing, 2-4 for a meal

Brill - Western Shores smoked mussel, seaweed, rye and pickled burnt onion	190,-
Razor clams - Holland parsley and lemon	125,-
Shrimps - deep waters Norway cucumber, mild horseradish and oyster leaf	180,-
Sikrom - Sweden dill, crème fraîche and seaweed waffle	175,-
Pike perch - Tissø kohlrabi, oyster crème and white currants	160,-
Carpet clam - Hitra island elderflower and chives	195,-
Hiramasa - Hanstholm tarragon, mustard cress and sesame	175,-
Baby gem salad - Kiselgården spinach, radish and romaine pesto	95,-

### Hot starters

smaller dishes, good for sharing, 2-4 for a meal

Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream	165,-
Fish'n'chips - Langø lightly smoked cod, fried potatoes and raw remoulade	175,-
Squid - North Sea radish, parsley and chicken dashi	215,-
Cabbage tops - Lammefjorden cockles, kelp, ramson and almonds	165,-
	add caviar 75,-
Scallop - Norway grilled plum seeds and onion flower	165,-
Pollock - North Sea butternut squash, kale, koji and roasted almonds	250,-
Haddock - North Sea hollandaise, brussel sprout and lemon verbena	215,-
Langoustines - Norway grilled seaweed and citrus	375,-
1/2 Snowcrab - Norway poached summer pickles, butter and chives	395,-

## Mains

Blue mussels - Limfjorden	
steamed in apple cider with plenty of herbs and double cream	195,-
Halibut - Norway	
pan fried	
jerusalem artichokes and pickled chanterelles	
porridge with smoked eel, trout roe and mackerel heart	395,-
Turbot - West coast	
baked	
jerusalem artichokes and pickled chanterelles	
porridge with smoked eel, trout roe and mackerel heart	Good for one: 425,-
	Good for two: 800,-
Cod tail - West coast	
baked	
jerusalem artichokes and pickled chanterelles	
porridge with smoked eel, trout roe and mackerel heart	Good for two: 750,-
Monkfish head - Norway	
roasted	
jerusalem artichokes and pickled chanterelles	
porridge with smoked eel, trout roe and mackerel heart	Good for two: 900,-
Beef tenderloin - from 'Spis min gris'	
grilled	
beetroot, oxtail and smoked potato	445,-

## Vegetarian

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

### **Cheeses**

Julso Maestro - Them Dairy - Denmark	
Nora Mundo - Tebstrup Dairy - Denmark	
Rød løber - Gjesing Dairy - Denmark	
Høgelundgaard 8 - Høgelundgaard Dairy - Denmark	
Rye bread and seabuckthorn	155,-

### **Desserts**

Strawberries from summer 2023 - Denmark	
tonka bean, verbena and kefir ice cream	140,-
Chocolate and walnut cake in 4 layers	
koi ice cream	155,-
Cheesecake	
sea lettuce and Gastro Unika caviar	195,-
Tipsy cake	
warm brioche, blackened pear and marzipan	135,-
Fiskebaren's flødebolle	
taste of caramelized apple	45,-

### **Coffee, tea and avec**

Espresso	30,-	2011 Marc du Jura, Domaine Labet	100,-
Americano	30,-	Fine de Bourgogne, Guillemot-Michel	120,-
Coffee with milk/oat milk	40,-	Cognac Bourgoin 'Marée Haute'	110,-
Tea, pot	45,-	Grappa Levi 'Barberesco'	90,-
		Aqua Vitae Sydfyn 'Conference pear'	65,-

Please ask for the bigger avec list

**Please inform your waiter about your allergies and food intolerances**

**International card fees apply**