



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

	¼	/	½	/	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,-
Baby kys #5 - Brittany, France sweet and fleshy					115,- / 225,- / 420,-
Gigas #2-3 - 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 Guldklimp cheese	125,-
Fried fjordshrimps - Holbæk spring onion emulsion	120,-
Sea urchin - Iceland carrot and hazelnut	165,-

Raw starters

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

Brill - Western Shores smoked mussel, seaweed, rye and pickled burnt onion	190,-
Sikrom - Sweden dill, crème fraîche and seaweed waffle	175,-
Trout - Bisserup tarragon, mustard cress and sesame	175,-
Shrimps - deep waters Norway cucumber, mild horseradish and oyster leaf	185,-
Razor clams - Holland chives, parsley and lemon	125,-
Hiramasa - Hanstholm rhubarb, bread miso and radish	215,-
Carpet clam - Hitra island elderflower and chives	195,-
Pike perch - Tissø kohlrabi, oyster crème and white currants	160,-
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,-
Lobster - Limfjorden grilled	1/2	400,-
tomato, red pepper and green beans	1/1	750,-
Scallop - Norway grilled baby gem, lovage and elderflower		165,-
	add caviar	75,-
Monkfish - West Coast green tomatoes, green strawberries and orpine		265,-
Peas - Denmark smoked cheese and dill		175,-
	add caviar	75,-
White asparagus - Denmark langoustine, trout roe and dill		345,-
	add caviar	75,-

Mains

Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream		195,-
Halibut - Norway pan fried asparagus, cucumber, watercress and pine new potato, lovage and butter		395,-
Turbot - Western Shores baked asparagus, cucumber, watercress and pine new potato, lovage and butter	good for one good for two	425,- 800,-
Beef tenderloin - from 'Spis min gris' grilled beetroot, oxtail and smoked potato		445,-

Vegetarian

Cauliflower - Denmark almond, mead and nasturtium new potato, lovage and butter		225,-
	add caviar	75,-
Lion's mane mushroom "pariserbøf" - Sydhavn grilled beetroot, capers, horseradish and hollandaise		255,-

Cheeses

Julsø 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

Wild flowers - Denmark	
honey sablé, mirabel ganache, magnolia jam, elderflower curd	115,-
Chocolate and walnut cake in 4 layers	
koji ice cream	155,-
Rhubarb - Denmark	
buttermilk soup, soft biscuit and pine	120,-
Strawberry - Denmark	
pumpkin seed, lilac and kefir	135,-
Fiskebaren's flødebolle	
strawberry	45,-

Coffee, tea and avec

Espresso	30,-	Aqua Vitae Sydfyn 'Conference pære'	65,-
Americano	30,-	Grappa Levi 'Barberesco'	90,-
Coffee with milk/oat milk	40,-	2016 Marc du Jura, Buronfosse	100,-
Tea, pot	45,-	Cognac Bourgoin 'Marée Haute'	110,-
		Fine de Bourgogne, Guillemot-Michel	120,-

Please ask for the bigger avec list

Please inform your waiter about your allergies and food intolerances

International card fees apply