

FISKEBAREN SELECTED MENUS

All menus are made according to the season and availability. This entails the possibility of changes in the agreed menu and price.

If you don't find what you are looking for below, please reach out - we will find a solution together!

3 servings - 600 DKK pp.

3 glasses of matching wine - 450 DKK pp

Still and sparkling water - 25 DKK pp

Starter

Brill, smoked mussel, seaweed, pickled burnt onion and rye
and

Trout, tarragon, mustard seeds and trout roe

Main course

Baked Halibut with browned butter and capers
Seasonal vegetables

Dessert

Seasonal

*food is served family-style (sharing)

for **Christmas parties (November 29th to December 22nd), pork belly can be added to the main course serving (50% fish, 50% pork belly)

***maximum 150 guests

5 servings - 800 DKK pp.

5 glasses of matching wine - 750 DKK pp

Still and sparkling water - 25 DKK pp

Snack

Fish Pie with cod and trout

Starter

Brill, smoked mussel, seaweed, pickled burnt onion and rye

Middle course

Hiramasa tartar, tarragon, mustard cress and sesame

Main course

Baked Halibut with browned butter and pickled capers
Seasonal vegetables

Dessert

Seasonal

***maximum 50 guests

2 servings (shellfish platter menu) - 900 DKK pp.

2 glasses of matching wine - 300 DKK pp

Still and sparkling water - 25 DKK pp

Main course

Shellfish platter with e.g. oysters, langoustines, scallops, shrimps, carpet clams, razor clams, and crab claws

and

Blue mussels with apple cider, double cream, potatoes and celeriac.

Dessert

Seasonal

*food is served family-style (sharing)

***maximum 150 guests

**Vegetarian and vegan menus available upon request
We honour all dietary restrictions and allergies**

Add on to the evening

You're welcome to add to the preordered menu. See <https://fiskebaren.dk/en/food-wine/> for our current menu and prices

Oysters

3, 6 or 12 oysters, apple cider vinegar, apple, and dill

Varying prices and availability - see <https://fiskebaren.dk/en/food-wine/>

Cheese

3-4 Nordic cheese served with sea buckthorn jam and toasted ryebread 100 DKK pp.

Drinks to start ?

Tanqueray Gin & Fevertree Tonic - 85,- pr.drink

Fiskebarens Pet.nat from Wolgemutheim - 100,- pr.glass

Fiskebarens Champagne from Poillot - 130,- pr. glass

Many more options...