



### 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	135,-	/	250,-	/	480,-
Gillardeau #4 - Portugal, Ireland, Utah beach and Marennes in it's own league since the 50's	140,-	/	260,-	/	495,-
Roumegous #3 Fin de Claire - Marennes, France salty, firm and fleshy	125,-	/	235,-	/	445,-
Baby kys #5 - Brittany, France sweet and fleshy	120,-	/	230,-	/	425,-
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, peas and Guldklimp cheese	125,-
Lobster roll - Limfjorden brioche, celery and fennel	135,-

### 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, lemon and chives	125,-
Sikrom - Sweden dill, crème fraîche and seaweed waffle	175,-
Trout - Bisserup tarragon, mustard cress and sesame	175,-
Hiramasa - Hanstholm cucumber, oyster leaf and mild horseradish	170,-
Carpet clam - Hitra island kelp crème and chives	195,-
Shrimp - Norway sea lettuce and skyr	185,-
	add caviar 75,-
Tuna tatare - France egg yolk, ceps and caviar	325,-
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 daikon, parsley and chicken dashi		215,-
Lobster tail - Limfjorden carrot, sea fennel and seabuckthorn	1/2 1/1	400,- 750,-
Monkfish - Western Shores pumpkin, chestnut and black sesame		265,-
Cockles - Venø smoked celeriac, dill and kombu		195,-
Scallop - Norway leeks, split pea and smoked eel		165,-
	add caviar	75,-
Hiramasa head - Hanstholm mushroom and kombu		195,-
Cod roe - North Sea brussel sprouts, egg crème, and lemon balm		195,-
Hedgehog mushroom - Denmark feather cabbage and black garlic		155,-

### Mains

Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream		195,-
Cod - North Sea baked cabbage, pickled onion flower, watercress and horseradish legumes, sea lettuce and bonito porridge		395,-
Halibut - Norway pan fried cabbage, pickled onion flower, watercress and horseradish legumes, sea lettuce and bonito porridge		395,-
Plaice - Western Shores grilled cabbage, pickled onion flower, watercress and horseradish legumes, sea lettuce and bonito porridge		
	good for one	300,-
	good for two	600,-
Monkfish head - Western Shores baked cabbage, pickled onion flower, watercress and horseradish legumes, sea lettuce and bonito porridge		
	good for two	800,-
	good for three	1050,-
Beef tenderloin - Denmark grilled beetroot, oxtail and smoked potato		445,-

### Vegetarian

Cauliflower - Denmark almond, mead and nasturtium legumes, sea lettuce and bonito porridge		225,-
	add caviar	75,-
Lion's mane mushroom "pariserbøf" - Sydhavnen grilled beetroot, capers, horseradish and hollandaise		255,-

### **Cheeses**

Nora Mundo - Tebstrup Dairy - Denmark	
Rød Løber - Gjesing Dairy - Denmark	
Hallands Himmel - Kvibille Dairy - Sweden	
Henrykt - Mammen Dairy - Denmark	
Rye bread and green tomato chutney	155,-

### **Desserts**

Chocolate - Denmark	
black sesame cake, cacao husk cremeux,	
white chocolate ice cream and sesame miso	155,-
Plum - Denmark	
caramelized milk panna cotta, hazelnut anglaise and grapefruit oil	120,-
Pear tart - Denmark	
chantarelle crème, almond and black pear ice cream	125,-
Risalamande á la Fiskebaren	
vanilla, white chocolate, fermented cherry and almonds	135,-
	add gløgg 75,-
Fiskebaren's flødebolle	
seabuckthorn and white chocolate	45,-

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

Espresso	30,-	Gløgg, Fred Loimer 'Grüner Veltliner',	
Americano	30,-	apple and anise	75,-
Coffee with milk/oat milk	40,-	Grappa bianco, Levi	90,-
Tea, pot	45,-	Double zero, Cyril Zangs	90,-
		Cognac Bourgoin 'Double Lies'	100,-

Please ask for the bigger avec list

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

**International card fees apply**