



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 |
|---|-------|---|---------|---|---------|
| Baby kys #5 - Brittany, France sweet and fleshy | 125,- | / | 240,- | / | 435,- |
| Gillardeau #4 - Portugal, Ireland, Utah beach and Marennes in it's own league since the 50's | 145,- | / | 270,- | / | 500,- |
| Nakr #3 - Legris, France mineral character and depth | 145,- | / | 270,- | / | 500,- |
| Roumégous Spéciales #3 - Brittany, France fleshy and fresh sea water taste | 130,- | / | 245,- | / | 460,- |
| Gigas #2-3 - Limfjorden the invasive kind - eat - eat - eat | 115,- | / | 220,- | / | 415,- |
| <u>Oyster tasting</u> | | | | | |
| 1 of each oyster above | | | 5 pcs. | | 220,- |
| 2 of each oyster above | | | 10 pcs. | | 390,- |
| 3 oysters and Fiskebaren's Bloody Mary (for lunch only) | | | | | 175,- |

Snacks

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| Fiskebaren's sourdough bread and seaweed butter | 35,- |
| Donut crab, crème fraîche and caviar | 225,- |
| Fish pie cod, peas and Guldklump cheese | 125,- |
| Sea urchin - Iceland carrot and hazelnut | 195,- |

Raw starters

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

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| Perch - Hanstholm smoked mussel, seaweed and burnt onion | 225,- |
| Razor clams - Holland plankton, parsley, lemon and ricotta | 195,- |
| Vendace roe - Sweden dill, crème fraîche and seaweed waffle | 250,- |
| Hiramasa - Hanstholm gooseberries, dill and almond | 220,- |
| Trout - Bisserup lemon balm, green pepper and kelp root | 185,- |
| Tuna loin - Spain smoked eel and black currant | 295,- |
| Shrimp - Eidshaug sea lettuce and buttermilk | 185,- |
| | add caviar 100,- |
| Baby gem salad - Sjælland spinach, radish and romaine pesto | 95,- |

Hot starters

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

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| Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream | 175,- |
| Fish'n'chips - Vestkysten lightly smoked cod, fried potatoes and raw remoulade | 185,- |
| Squid - Det Baleariske hav daikon, parsley and chicken dashi | 220,- |
| Monkfish - Nordsøen butternut squash, chestnut and helt roe | 295,- |
| Lobster - Limfjorden quince, carrot and dry-cured ham | 750,- |
| Hiramasa head - Danmark glazed with mushroom and kelp | 195,- |
| Red Fish - Norskehavet mushroom, celeriac and cockles | 245,- |
| Cod - Vestkysten radish, tuna heart, green strawberries and chicken butter sauce | 235,- |
| Scallops - Norway jerusalem artichoke and shiso | 275,- |
| add caviar | 100,- |

Mains

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| Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream | | 210,- |
| Halibut - Norskehavet pan fried cabbage, green tomato and mild horseradish mashed potatoes and smoked mussel | | 395,- |
| Pollock loin - Vestkysten baked cabbage, green tomato and mild horseradish mashed potatoes and smoked mussel | | 425,- |
| Pollock tail - Vestkysten roasted cabbage, green tomato and mild horseradish mashed potatoes and smoked mussel | good for two | 650,- |
| Haddock - Vestkysten grilled cabbage, green tomato and mild horseradish mashed potatoes and smoked mussel | | 355,- |
| Monkfish head - Nordsøen roasted cabbage, green tomato and mild horseradish mashed potatoes and smoked mussel | good for two | 1200,- |

Meat

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| Pork neck - Lillegården, Fyn grilled burnt apple, cabbage tops and tarragon | | 375,- |
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Vegetarian

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| Cauliflower - Denmark almond, mead and nasturtium mashed potato | | 225,- |
| | add caviar | 100,- |
| Lion's mane mushroom "pariserbøf" - Sydhavnen grilled beetroot, capers, horseradish and hollandaise | | 255,- |

Cheeses

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| Nørregård's brie - Nørregård's Dairy - Denmark | |
| Rød Løber - Gjesing Dairy - Denmark | |
| Sörmlands Ädel - Jürss Dairy - Sweden | |
| Henrykt - Mammen Dairy - Denmark | |
| Rye bread and onion chutney | 155,- |

Desserts

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| Chocolate - Honduras | | |
| brownie, green walnut ganache, poppy seeds and black currant | | 155,- |
| Pear - Denmark | | |
| buckwheat, quince and almond cake | | 150,- |
| Risalamande - Denmark | | |
| almond, cherry and vanilla | | 135,- |
| | add gløgg | 85,- |
| Seaweed Mille-feuille - Denmark | | |
| yoghurt, kelp, apple and caviar | | 180,- |
| Fiskebaren's flødebolle | | |
| cranberry and mandarin | | 45,- |
| Fiskebaren's gløgg | | 95,- |

Coffee, tea and avec

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|---------------------------|------|-------------------------------|-------|
| Espresso | 30,- | | |
| Americano | 30,- | Grappa bianco, Levi | 90,- |
| Coffee with milk/oat milk | 40,- | Cognac Bourgoin `Double Lies` | 100,- |
| Tea, pot | 45,- | | |

Please ask for the bigger avec list

Please inform your waiter about your allergies and food intolerances

International card fees apply