



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
Joséphine #3 - Boulogne, France sweet and crunchy	145,-	/	270,-	/	500,-
Gillardeau #4 - Portugal, Ireland, Utah Beach and Marennes in it's own league since the 50's	145,-	/	270,-	/	500,-
Jean Paul #3 - Utah Beach, Normandy firm with a harmonious salinity	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

Fiskebaren's sourdough bread and seaweed butter	35,-
Donut crab, crème fraiche and caviar	225,-
Fish pie cod, peas and Guldklump cheese	125,-
Sea urchin - Iceland carrots and hazelnuts	195,-

Raw starters

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

Perch - Tystrup-Bavelse 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,-
Lettuce - Sjælland spinach, smoked cheese and scallop roe	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	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,-
Pollock - Norskehavet mushroom, celeriac and cockles	215,-
Scallops - Norway jerusalem artichoke and shiso	275,-
	add caviar 100,-
Lobster - Limfjorden quince, carrot and dry-cured ham	750,-
Cod - Vestkysten radish, tuna heart, green strawberries and chicken butter sauce	235,-

Mains

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,-

Witch flounder - Vestkysten
pan fried
cabbage, green tomato and mild horseradish
mashed potatoes and smoked mussel

good for one	345,-
good for two	650,-
good for three	950,-

Monkfish head - Nordsøen
roasted
cabbage, green tomato and mild horseradish
mashed potatoes and smoked mussel

good for one	600-
good for two	1200-
good for three	1800,-

Meat

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

Vegetarian

Cauliflower - Denmark
almond, mead and nasturtium 225,-
mashed potato add caviar 100,-

Lion's mane mushroom "pariserbøf" - Sydhavnen
grilled
beetroot, capers, horseradish and hollandaise 255,-

Cheese

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

Desserts

Chocolate - Honduras	
brownie, green walnut ganache, poppy seeds and black currant	155,-
Pear - Denmark	
buckwheat, quince and almond cake	150,-
Figs - Sweden	
cocoa husk, miso and flaxseeds	95,-
Kelp brioche - Denmark	
bergamot and apple	145,-
Fiskebaren's flødebolle	
scallop roe and cardamom	45,-

Coffee, tea and avec

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