



Fiskebar

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
Papillon #4 - Cap Ferret - Bordeaux, France from Joel 'King of oysters' - for his elegant style			90,- / 170,- / 330,-
Poésie #3 - Normandy, France wild tides turn these oysters in to little gems			130,- / 250,- / 490,-
Perle Blanche #3 - Normandy, France the perfect climate for producing delicate sweetness			140,- / 270,- / 530,-
Le Gall #3 - Ireland perfect balance between sweet and salty			135,- / 260,- / 500,-
Gigas #2-3 - Limfjorden, Denmark the invasive kind - eat - eat - eat			110,- / 210,- / 410,-
Limfjordsøsters #2 - Denmark the last original and wild oyster in Europe			140,- / 270,- / 530,-
Oyster tasting			
1 of each oyster above			6 pcs 220,-
2 of each oyster above			12 pcs 395,-

snacks

Ling liver on toasted brioche	125,-
Whitebait and lemon mayo	65,-

Below the surface

7 courses, menu of the day - served to the entire table	per person	700,-
5 glasses of matching wines		500,-



starters, good for sharing, 2-4 for a meal

raw

Trout - Bisserup radish, roses and pine nuts	95,-
Brill - Western Shores smoked mussel, seaweed, pickled burnt onion and rye	135,-
Scallop - Norway cucumber, mild horseradish and nasturtium	165,-
Trout roe - Kattegat potato, crème fraiche and mustard cress	120,-
Pike perch - Hjälmarén beetroot, pistachio and pine	125,-
Seaweed salad "cauliflower" - Odsherred celeriac, mustard and sesame	120,-

hot

Horse mussel - Faroe Islands steamed pine, fennel and tomato	195,-
Lobster - Venø poached elderflower, tarragon and onion	425,-
Fish and chips - Kattegat lightly smoked cod, hand cut potatoes and raw remoulade	125,-
Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream	115,-
Squid - Skagerrak poached parsley, pickled kohlrabi and roasted veal & chicken dashi	185,-
Plaice - Thyborøn seared leeks, lovage and smoked cheese	195,-
Baby celeriac - Denmark baked lobster and caviar	215,-
Wild mushrooms - Denmark roasted butternut squash, sea cucumber roe and almond	155,-



bigger courses

Blue mussels - Limfjorden
steamed in apple cider with plenty of herbs and double cream 155,-

fish

served with
roasted cabbage tops, tarragon and chervil
new potatoes, roasted kelp and onion butter

Hake - Western Shore
delicate, juicy meat
seared 265,-

Cod - Kattegat
firm, white meat
baked 275,-

meat

Pork neck - Hindsholmgrisen
grilled
beetroots and cabbage
new potatoes, roasted kelp and onion butter 265,-

vegetarian

Cauliflower - Denmark
roasted
mushroom, pine and watercress
new potatoes, roasted kelp and onion butter 195,-



cheese

4 nordic cheeses:	145,-
'Fyrmesterost' - Thise Mejeri	
'Granbarksost' - Jürss Mejeri	
'Tilia mundo' - Tebstrup Mejeri	
'Sort grube' - Thise Mejeri	

sweets

Chocolate - Friis-Holm pistachio, pear and cep	135,-
Risalamande vanilla, almonds and fermented cherries	120,-
Corn - Denmark popcorn, liquorice and fermented corn leaf ice cream	95,-
Sweets for the coffee petits fours, 4 pcs made by Søren and Matteo	80,-

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

standard international card fees apply