

## APPETIZERS

ORGANIC-SHRIMPS	12
WHELKS	12
PERIWINKLES	11
CRABBALLS	16

## SEAFOOD

### OYSTERS

ask the guys in blue

### SHELLS

2 oysters | mussels | whelks | periwinkles | almonds shells | clams

### SHELLS & SHELLFISH

4 oysters | clams | mussels | whelks | periwinkles | almonds shells | organic shrimps | langoustines | crab legs

### PLATEAU ROYAL 2p/3p

10 oysters | clams | mussels | whelks | periwinkles | almonds shells | organic shrimps | langoustines | crab legs | whole lobster

### PLATEAU CHAUD 'FISKEBAR' 2p/3p

whole lobster | langoustines | razor clams | organic shrimps | clams | mussels | samphire | cherry tomatoes | garlic

12

12

11

16

41

69

175/260

165/245

## MARKET MENU (Menu selected by the chef)

FISKE LUNCH | Mon-Fri: 12h-15u

Starter + Main + Coffe/Tea 32

MID-WEEK DINNER | Mon-Thu: 18h-22h

Starter + Main 39,5  
+ Dessert 49,5

## STARTERS

### NORTH SEA SHRIMP CROQUETTES

parsley | shrimp mayo

22

### FISKE-SOUP

rouille | cheese | croutons

16

### CEVICHE SEA BASS

brined veggies

+ 1,7cl Baraksten botanical aquavit

24

4

### OCTOPUS

pulpo-salad | brined veggies | almondcream

24

## MAIN COURSES

### PASTA SHELLS

vongole | linguine

34

### WILD SEA BASS FILET

organic seasonal vegetables | roasted potatoes | lovage - jus

39

### GRILLED CALAMARES

salad | potatoes

34

### BOUILLABAISSE FISKEBAR

rouille | garlic bread

39

### LOBSTER

salad | rosemary potatoes

price of the day

ASK FOR OUR DAILY SPECIALS