

LOUISES FISKEBAR

Louises Fiskebar specialty

Shellfish plateau

With lobster, crab, mussels, oysters, shrimps and roe served with three kinds of dip bread & grilled lemon

685,-

price pr. person
min. 2 persons

STARTERS

Potato waffle

Served with roe & creme fraiche

125,-

Louises fish and Shellfish soup

Served with fish, shellfish & rouille

135,-

Moules marinières

With carrot, fennel, parsley & aoili

165,-

We recommend a side order of fries

Tortellini with crab & pickled celery

With fresh Danish seaweed & fish fumet

120,-

Monkfish tail glazed with sea buckthorn barbeque

With cauliflower & puré of browned cauliflower

145,-

Fried Scallops

With parsnip puré, pickled mushroom & pine vinegar

125,-

Coastal fishing

Our supplier catch fish from small fishing boats out of Frederikshavn & Sæby in Northern Jutland. There is only 50 meters from the auction house to the cutting hall, so we have fresh fish from the boats to our kitchen within 24 hours. Coastal fishing is sustainable for the environment.

OYSTERS

Our oysters are served natural with vinaigrette

Price per oyster

Normandie

22,-

Fine de Claire

28,-

Boulogne

48,-

Limfjords (Danish)

50,-

3 kinds of oysters

Chefs' choice and taste variation

115,-

Who was Louise?

Louise Rasmussen was originally employed by the royal Danish theater's ballet school and had a child out of marriage.

Crown Prince Frederik who at this time had bin married and was divorced twice, fell in love with Louise. After his crowing in 1848, Frederik VII wanted to marry Louise.

The government initially prevented a marriage, as the King's first two marriages were childless and the succession was not assured. If Louise and Frederik had children, the children would not be beneficiaries.

With the implementation of the June Constitution in 1849, the King's popularity was so great that he got his way. By a royal resolution the 8th of August 1850, Louise Rasmussen was elevated to Lens Countess of Danner. This meant that their possible children would not get inheritance to the throne.

The Countess later formed the frame for the forming house in 1875 which still that day consists and takes care of vulnerable women and children.

See the selection of small courses on the board

LOUISES FISKEBAR

MAIN COURSES

- Louises fish and shellfish soup** 225,-
Served with fish, shellfish & rouille
- Classic Cod with a "twist"** 195,-
With capers, beetroot gele, egg frit, mustard sauce & smoked lard

- 1/2 grilled Lobster** 195,-
Served with a herb salad, fettuccine & lobstersauce

- Fried Pike-perch** 189,-
Served with a variation of carrots & chard - sauce of carrot, orange and ginger

- Rib Eye from 'Grambogård'** 325,-
With Morels sauce, baked jerusalem artichokes, fries & tarragon mayonnaise

We also have a chefs menu - 3 & 5 courses - see the board or ask your waiter

Spiced aquavit

At Louises Fiskebar we proudly make our own spiced aquavit - based on seasonal commodities.

The concept

Our food is simple and the menu varies from season to season - the flavors are both classic and innovative. We focus on good commodities & you can see and taste what you are eating.

Whether if you choose our open faced sandwich - 'smørrebrød' for lunch or if you visit us at night the menu will have a big variation of seafood - however meat is also represented

SIDE ORDERS

- French fries** 39,-
- Tarragon mayonnaise** 15,-
- Aioli** 15,-
- Herb salad with vinaigrette** 39,-

DESSERT & CHEESE

- Classic French lemon tart** 85,-
With burned marengs - raspberry sorbet & licorice tuille
- Gateau Marcel** 95,-
Half baked, half raw chocolate mousse - vanilla ice creme & crispy chocolate marengs
- Selection of Nordic cheeses - 3 pieces** 125,-
Served with homemade garnish

For information of allergens in our courses please contact the restaurant staff. All prices are incl. VAT, service and taxes - and stated in Danish kroner.