



Oyster Final



Saturday April 22nd 2023
Pakhustorvet, Nykøbing Mors



Welcome

to the Oyster Final in Nykøbing Mors –
Denmark's Shellfish Capital

We will celebrate the oysters and shellfish of the Limfjord as the fishing season of the year draws to and end.

Try the local oyster and shellfish dishes and join in the lovely atmosphere at the Pakhustorv by the fishing harbour. You will find our market day with local specialties and products and Oyster Grill.

You can also join an oyster safari, as well as enjoy the events around town at the local restaurants.

Join us because you love oysters and shellfish or because you would like to try them for the first time.



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DENMARK
SHELLFISH
SHORES



22.04

Pakhustorvet
Saturday
10.30-15



10.30 Opening of the Oyster Finale
by Mayor Hans Ejner Bertelsen

10.30-15.00 The stalls at the market day open with
local products and specialities from Mors and Thy.

Come onboard a real oyster and mussel fishing boat.

There will be a selection of small dishes with oyster and
mussels. You will find:

- The Danish Chef Association in collaboration with
Morsø Iron Foundry
- Oyster Grill – with the Oyster King
- Steamed Mussels
- Steenbergs Hotel & Brasserie opens their terrace with
drinks and snacks
- Oyster Atlas – try oysters from all over the world – and
taste the difference!

11.00 og kl. 13.00 Learn more about the oyster
and mussel fishery in the Limfjord. A local fisherman
will show you his vessel and explain the methods of
fishing. He'll introduce the electronics of the ship etc.
and talk about his working day on the water.

10.30-15.00 Learn how to open an oyster. Try it for
the first time or join us because you would like some
tips and tricks

15.00 The market day closes

Put the dates in your calendar

Shellfish Festival
June 2-3 2023

Oyster & Mussel Premiere
October 13-15 2023

Oyster safari with a biologist

Danish Shellfish Centre, Nykøbing Mors
Saturday and Sunday 22 - 23 April, 10 a.m. to 2 p.m.
DKK 375* per person

Go oyster hunting in the fjord with a biologist from the Danish
Shellfish Centre. Get some good advice and learn about the latest
research about the Limfjord. Forage your own fresh oysters and try
them with a glass of wine – take your own fresh catch home!

Oyster safari with The Oyster King™

Friday 21 April from 12.00 to 4.00 p.m. and
Sunday 23 April 10.30 a.m. to 2.30 p.m.
DKK 375* per person

Join The Oyster King™ on the ultimate oyster safari. Experience
world-class nature and gastronomy. After we gather our oysters, we
enjoy the fresh catch on the grill with toppings and a glass of wine on
a secluded beach.

Taste great bubbles

Prebens Vinhandel, Nykøbing Mors
Friday 21 April between 4.00 - 6.00 p.m. Free

Pop in for a free mini tasting of great bubbles. Preben has found 2
varieties from Burgundy and 3 from Champagne, which go well with
seafood. Enjoy a little refreshment before dinner.

There will of course be a good offer.

Shellfish school

The Danish Shellfish Centre, Nykøbing Mors Saturday 22
April at 5.00-8.00 p.m. DKK 469* per person.

We go and explore the world of shellfish, where we try different coo-
king methods and flavours. There are tips, tricks and good advice and
we unleash our creativity.

We end the evening with a meal of all our fantastic dishes.
Registration no later than 1 week before.

Whisky & Oyster Tasting with Talisker

Steenbergs Hotel & Brasserie, Nykøbing Mors
Saturday 22 April from 3.30 p.m.
DKK 245 per person

Discover why whisky and oysters go so well together. Expert of spirits,
Henriette Echwald, and The Oyster King, Jesper Voss, guide us
through 5 excellent Talisker whiskies combined with 3 oyster dishes –
specially adapted to the smoky taste of the whisky.
Order tickets at Billetto.dk

Shellfish Buffet

Café Holmen, The Harbour, Nykøbing Mors
Friday and Saturday 21 and 22 April 17.30-8.30 p.m.
DKK 375 per person

The buffet offers a minimum of 20 dishes including, of course, oysters
and mussels.

Festive Final at No 1

No 1 Café & Bistro, Lilletorv, Nykøbing Mors
Friday and Saturday 21 and 22 April from 5.30 p.m.
DKK 445 + the option of a wine menu

Fresh fish of the day w/Limfjord oysters Beurre Blanc, Surf & Turf:
Tenderloin from young cattle, langoustine from Læsø and Sauce
Choron (tomatised béarnaise), rhubarb dessert, optional: Oysters au
naturel or au gratin. Table reservation: www.no1cafeogbistro.dk

Oyster Final Dinner

Steenbergs Hotel & Brasserie, Nykøbing Mors
Saturday 22 April at 7.00 p.m.
DKK 1,395 per person incl. wines

In the 150-year-old warehouse, the team of chefs invites you to
round off today's Oyster Final. We offer snacks and 5 spring courses
accompanied by sparkling and white wines – including the renowned
Champagne Deutz. Experience the final in our stylish brasserie, where
you can also watch the cooking in our open kitchen.
Table reservation at www.steenbergs.dk

Mussels on the menu

Café Sult, Pakhustorvet, Nykøbing Mors
Friday and Saturday 21 - 22 April, 11.30 a.m. to 10 p.m.
Always mussels on the menu. Pop by.

Nabo No 1's wine bar

Nabo, Lilletorv, Nykøbing Mors
Friday and Saturday 21 - 22 April, 2.00 p.m. to midnight
We serve beer, drinks and of course wine, and we have snacks and
tapas from the savoury kitchen.

Guided tour of the Danish Shellfish Centre

The Danish Shellfish Centre, Øroddevej 80, Nykøbing Mors
Sunday 23 April at 12.15 p.m. – lasts approx. 1 hour
DKK 130* per person

We get a unique insight into modern research and see the hatcheries
where lobsters and oysters are born. Hear about the latest research
into starfish, seaweed and blue mussels.

Ticket sales (*)

Morsø Tourist Office
mt@visitmors.dk

Phone +45 97 72 04 88
www.visitmors.com

Book new experiences

Book your weekend stay for the Oyster Final at VisitMors. Book
your holiday, excursions, shellfish experiences and much more:

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Partners for the Oyster Final 2023:

Denmark's Shellfish Capital, Municipality of Morsø, Morsø Tourist Office, Destination Limfjorden, Steenbergs Hotel & Brasserie, Vilsund Blue, Danish Shellfish Centre, Association of the Mussel Fishery, Danish Chef Association, Morsø Iron Foundry.

Find more information:

www.skaldyrskysterne.dk

 facebook.com/skaldyrshovedstad

 [Skaldyrshovedstaden](https://www.instagram.com/skaldyrshovedstaden)

www.ferievedlimfjorden.dk

www.visitmors.com



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