



Oyster Final



Saturday April 23th 2022
Pakhustorvet, Nykøbing Mors



Welcome

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

We celebrate Limfjord Oysters and Mussels before the fishing season ends.

Oysters are the focus here – both native Limfjord Oysters and invasive Pacific Oysters. Taste the delicacies and experience the joyful atmosphere close to the harbour with the striking former Steenberg oyster warehouse as the focal point. Experience Oyster Grill, market day, the Limfjord cook-off, etc. Come because you love oysters and mussels or because you want to taste them for the first time.



23.04

Pakhustorvet
Saturday 11-16

Programme

11.00 Opening of the Oyster Finale by Mayor Hans Ejner Bertelsen

11.30 Morfar Musling Show for the children

11.00-16.00

Regional Food Culture Thy-Mors holds a market day –
buy local products from Mors and Thy

The oyster boat Ostrea is on display

Possibility to buy tastings:

- The Danish Chef Association's young chefs in collaboration with Morsø Grills
- Oyster Grill – meet Denmark's Oyster King – Jesper Voss
- Steamed mussels with chef Jesper from Livø

Steenbergs Hotel & Brasserie open their terrace with
sales from the bar

13.00 Oyster opening workshop

14.00 Oyster Atlas – taste oysters from other nations and sample
their specific merroir

14.00 Limfjord Oyster Amateur Cook-Off - The hunt for the oyster
talent of the year

- Oyster cooking competition for happy amateurs
- The judging panel selects the winner. More info and
registration at skaldyrshovedstad.dk

15.30 The winner is announced - oyster food talent of the year

16.00 Thank you for today



Oyster safari with The Oyster King™

22 and 24 April from 13.00 to 17.00

DKK 375 * per person

Join The Oyster King™ on the ultimate oyster safari and experience world-class nature and gastronomy. After communal gathering, the fresh fjord harvest is enjoyed with toppings and gratinated from the grill on a secluded beach with a glass of white wine.

Oyster safari with a biologist

Danish Shellfish Centre, Nykøbing Mors

23 and 24 April from 10.00 to 14.00

DKK 235,-* per person

Go oyster hunting in the fjord with the Danish Shellfish Centre's biologist and get good advice and the latest knowledge about life in the Limfjord. Learn how to forage fresh oysters, taste them with a glass of wine and take your catch home.

Whisky & Oyster Tasting with Talisker

Steenbergs Hotel & Brasserie, Nykøbing Mors

23. april from 16.00 to 17.30

DKK 245 per person

Discover why whisky and oysters go so well together. Spirits expert 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 & Rosé Champagne

Café Holmen, The Harbour, Nykøbing Mors

23 April at 18.00

DKK 599 per person

End the Oyster Final day in charming surroundings with a delicious shellfish platter with a selection of at least 6 of the Limfjord's temptations, served with lots of delicious side dishes, homemade dressings, freshly baked bread, and 1 glass of chilled bubbly Rosé Champagne.
Table reservation at cafe-holmen.dk

Oyster Final Dinner

Steenbergs Hotel & Brasserie, Nykøbing Mors

23 April at 19.00

DKK 1,395 per person incl. wines

In the 150-year-old warehouse, the team of chefs invites you to round off today's Oster 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

Ticket Sales (*)

Morsø Tourist Office
www.visitmors.dk

Phone +45 97 72 04 88
mt@visitmors.dk

Put the dates in your calendar

Shellfish Festival

3-4 June 2022

Oyster & Mussel Premiere

14-16 October 2022


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


VisitMors/Morsø Tourist Office

T +45 97 72 04 88 mt@visitmors.dk www.visitmors.dk

Find more information:

www.skaldyrshovedstad.dk

 facebook.com/skaldyrshovedstad

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

www.ferievedlimfjorden.dk

www.visitmors.dk







Partners for the Oyster Final 2022:

Denmark's Shellfish Capital, Municipality of Morsø, Morsø Tourist Office, Vilsund Blue, Danish Shellfish Centre, Association of the Mussel Fishery, Steenbergs Hotel & Brasserie, Danish Chef Association, Regional Food Culture Thy-Mors, Morsø Iron Foundry.

www.skaldyrshovedstad.dk

 facebook.com/skaldyrshovedstad

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



Miljømerket for ansvarligt skovbrug



MORS

Morsø Kommune
Municipality of Morsø
www.mors.dk

Interreg
North Sea Region
CUPIDO

European Regional Development Fund



EUROPEAN UNION