



Østers- & Muslinge- premiere

Oyster & Mussel
Premiere



10. – 11. oktober 2025
Sparekassen Thy Arena | Mors
Nykøbing Mors



Velkommen

til Østers- & Muslingepremieren i
Nykøbing Mors – Danmarks
Skaldyrshovedstad

Det er en festdag på Mors, når vi fejrer vores råvarer – østers og muslinger fra Limfjorden.

Oplev gourmetkokke, nyd smagsoplevelser og overvær DM i Champagnesabling, DM i Østersåbning og Tjener-Battle.

Skaldyrshovedstaden Nykøbing Mors byder på et aktivt skaldyrsfiskeri, den forarbejdende industri og Dansk Skaldyrcenter.

Se mere på www.skaldyrskysterne.dk



Welcome

to the Oyster & Mussel Premiere in
Nykøbing Mors – Shellfish Capital of
Denmark

It is a day of celebration on Mors when we celebrate the oysters and mussels from Limfjord.

Experience gourmet chefs, enjoy taste sensations, and watch the Danish Championships in Champagne Sabering, Oyster Opening, and the Waiter Battle.

The Shellfish Capital, Nykøbing Mors, still has an active fishing fleet and is the home to the main processing industry in Denmark and the Danish Shellfish Centre.

Please note that the event and all speeches will be in Danish, but guests from abroad are more than welcome.

For more information go to www.skaldyrskysterne.dk/en



BOOK NYE OPLEVELSER

Bestil dit weekendophold til Østers- & Muslingepremieren hos VisitMors. Book din ferie, udflugter og meget mere på:

Book your weekend stay for the Oyster & Mussel Premiere with VisitMors. Book your holiday, excursions and much more at:

VisitMors / Morsø Turistbureau

Morsø Tourist Office

mt@visitmors.dk

T +45 97 72 04 88

www.visitmors.dk

Mere inspiration til ferie i Destination Limfjorden:

More holiday inspiration at Destination Limfjorden:

www.ferievedlimfjorden.dk

www.skaldyrskysterne.dk





Friday October 10th 5.30 p.m.

Sparekassen Thy Arena | Mors

Seafood Gourmet with a Waiter Battle

DKK 1095* including a wine menu

Join us for an exclusive full evening gourmet seafood dinner prepared by Rasmus Overgaard Kardyb. Rasmus is originally from Morsing and now – after 10 years at a number of top Copenhagen restaurants – he owns Restaurant Limfjordens Hus.

The evening includes a welcome with snacks, a 4-course menu and accompanying wines, as well as coffee/tea with sweets.

Waiters participate in a Waiter Battle and are judged by a team of judges while serving guests at the table. As part of the competition, the waiters choose the wine menu from H.J. Hansen Vin.



Tickets (*)

All prices are excluding a DKK 20/25 booking fee

Morsø Tourist Office
mt@visitmors.dk

Tel. +45 9772 0488
www.visitmors.dk

Sparekassen Thy Arena | Mors

H. C. Ørstedsvej 15, 7900 Nykøbing Mors

NOTE! There are two entrances to the arena (different addresses). Use H.C. Ørstedsvej 15

Saturday October 11th 10.30 a.m. – 3.30 p.m.

Sparekassen Thy Arena | Mors

- 10.30 a.m. Open cutter – landing the season's first oysters – tastings. The Quay Nykøbing Harbour
 - 11.30 a.m. Sparekassen Thy Arena Mors opens **free entry**
 - 12.00 p.m. Opening address
Limfjord Lunch
 - 12.15 p.m. Tastings by the Limfjord chefs
The oyster bar opens
 - 1.00 p.m. Danish Championships in Champagne Sabering and Danish Championships in Oyster Opening – preliminary rounds for seniors and junior finals
 - 3.00 p.m. Announcing finalists/seniors and junior award ceremony
 - 3.30 p.m. Thank you for now – see you tonight
- Comperes: Timm Vladimir and Kim Thygesen

Open cutter – landing the season's first oysters – mussel tastings **FREE**

10.30 a.m. The Quay, Jernbanevej 1A, Havnen, Nykøbing

Help welcome the ship at the quay and mark the landing of the season's first oysters (limited quantity). When do you have the opportunity to board a real oyster and mussel boat? In collaboration with the Association of the Mussel Fishery (FME), a local Limfjord fisherman opens his boat. Hear about the transplanting of the young mussels and the relaying programme, where small mussels are released back into the fjord. Free tastings of mussels prepared to the fisherman's own recipe.

The Premiere and Limfjord chefs

From 12.00 pm Free entry to the Arena

– Tastings DKK 35 each.

Taste oysters and mussels prepared by the gourmet Limfjord chefs. Come because you love oysters and mussels or because you want to taste them for the first time. The Limfjord chefs' many different tastings are sold from 12.15 pm. The oyster bar offers oysters au naturel and steamed mussels. Taste freshly opened oysters from the Danish Oyster Opening Championships.

The Danish Championships in Champagne Sabering and Oyster Opening **FREE**

From 1.00 p.m. Senior preliminary rounds and junior finals

Join us for the Danish Championships in Oyster Opening and Champagne Sabering. There's a great atmosphere and excitement. The Oyster Opening winner qualifies to represent Denmark at the World Championships in Galway, Ireland.

Limfjord Lunch

12.00 p.m. DKK 445 per person*

Enjoy 8 tastings prepared by gourmet chefs from the Limfjord region. Includes seating and a glass of champagne.

Saturday October 11th EVENING

Sparekassen Thy Arena | Mors

- 5.30 p.m. The arena opens for guests (with tickets) for the long table dinner
Welcome – opening speeches
 - 6.45 p.m. Opening for non-ticketed guests **free entry**
The bar is open
 - 7.00 p.m. Presentation of the finalists
 - 7.30 p.m. Danish Championships in Oyster Opening - Final
 - 8.30 p.m. Danish Championships in Champagne Sabering – Final
 - 9.30 p.m. Awards ceremony
 - 11.30 p.m. Thank you for this evening
- Comperes: Timm Vladimir and Kim Thygesen

Long table dinner with seafood and the Danish Championships in Oyster Opening and Champagne Sabering

5.30 p.m.
DKK 450*

Celebrate this opening night at the cosy long table dinner where seafood platters are passed around. Watch the finals of the Danish Championships in Oyster Opening and Champagne Sabering. There will be a festive atmosphere and live music when the new Danish champions are found. The seafood platters and dessert are prepared by Rasmus Overgaard Kardyb from Restaurant Limfjordens Hus. The bar is open.

The Danish Championships in Champagne Sabering and Oyster Opening **FREE**

From 7.00 p.m. The finals
Join us in deciding who will win the title of Danish Champion.



www.skaldyrskysterne.dk/en



Also discover ...

Østerssafari

From the Danish Shellfish Centre, Nykøbing Mors
Saturday and Sunday 11 and 12 October, 10.00 a.m.
DKK 235 per person*

Go hunting for oysters in the Limfjord with a biologist from the Danish Shellfish Centre and learn how to pick your own fresh oysters, taste them and take your catch home. The centre provides waders, buckets, nets, etc. Duration 2 hours.

NOTE: Requires a fishing licence (DKK 45) that can be purchased with the Safari.

Shellfish School/food experience

Friday 10 and Saturday 11 October, 4.00-8.00 p.m.
Danish Shellfish Centre, Øroddevej 80, Nykøbing Mors
Price DKK 469* per person

We prepare the dishes ourselves for a cosy communal meal. We get expert guidance from our food enthusiast and experiment with ingredients. Drinks can be purchased.

Oyster Premiere Menu at Restaurant Limfjorden

Havnegade 18, Nykøbing Mors
Friday and Saturday 10 and 11 October, 6.00 p.m.
Price DKK 595 including one glass of champagne

3-course menu with a Variation of Limfjord oysters, Danish wild cattle fillet and dessert creations from the chef. Wine menu option. Only if booked before 6 October. Always fresh Limfjord mussels and Moules Frites.

Skalloween

Kirketorvet, Nykøbing Mors
Monday 13 October, 11.00 a.m. to 4.00 p.m.

The seafood capital hosts Halloween for kids – Skalloween. There are seafood-themed activities such as touch pools with shellfish from Limfjord, creative activities, tattoos and much more.



More shellfish events in the Shellfish Capital

Oyster Safari*

26 April 2025, 10.00 a.m. - 3.00 p.m.

Shellfish Festival

6-7 June 2025

Oyster Safari with a biologist*

1+15+22 March; 5+26 April; 4+11+12 October;
1+15+29 November, 10.00 a.m.

Activities with the Danish Shellfish Centre:

Biology on the shoreline*
Fridays from 4 July -
1 August 2025,
10.00-11.30 a.m.

Guided tour*
13 February + Tuesdays
from 1 - 29 July 2025,
10.00 a.m. + 11 October,
12.30 p.m.

Oyster Safari &
oyster stout*
On 12/4 and 18/10,
10.00 a.m.
Oyster Safari followed by
a guided tour and oyster
tasting at FJORD Brewery
& Distillery.

Shellfish Festival

5-6 June 2026

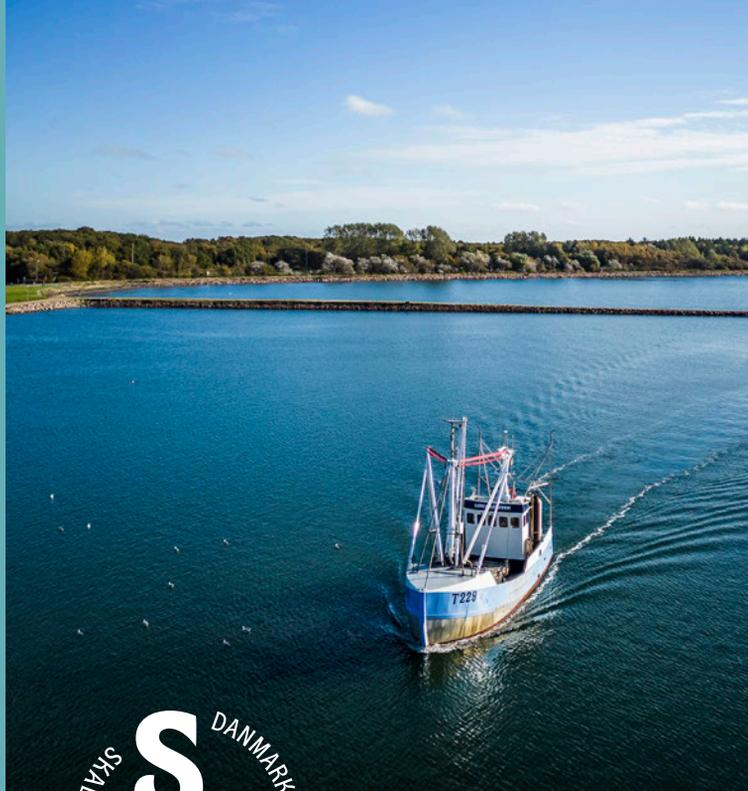
Oyster & Mussel Premiere

9-10 October 2026



Denmark's Shellfish Capital holds many events throughout the year with a focus on seafood. Learn more at

www.skaldyrskysterne.dk/en



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