

FASAN

FRB // KBH

GÅRDEN

Snacks

Nasturtium & tomatillo salsa Greens
from the garden & grilled squash
Celeriac kebab

Starter

Cod from Langø, pickled kohlrabi,
tagetes & sorrel from the garden

Second starter

Tart with mushrooms, havgus, mushroom
reduction & whey

Main course

Venison from Dyrehaven, hokkaido,
nage & salad

Dessert

Baked and fermented plums, brown
butter parfait & salted oats

Petit four

FASANEN

8 servings
595,-
Winemenu
450,-

EN PÅ FASANEN

Aperitif
8 servings
Winemenu
Water
Coffee or the
1.200,-

FASAN

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GÅRDEN

À LA CARTE

STARTERS

Cod from Langø

Pickled kohlrabi, tagetes and sorrel from
the garden

135,-

Tart with mushrooms

Havgus, mushroom reduction & whey

125,-

Danish squid

Dashi, hay baked celleriac & vinaigrette
with green tomatoes

155,-

Caviard +125

MAINECOURSES

Venison from Dyrehaven

Hokkaido, nage & salad

245,-

Sole

Ginger Beurre Blanc, grilled yellow beets
& Oscietra caviar

350,-

SWEETS & CHEESES

Cheeses from Arla Unika

relish & cracker

130,-

Baked & fermented plums

brown butter parfait & salted oats 120,-

Caviar

Haselnuts, pickled pine & Caviar from
Rogn

145,-

Petit four

45,-

Changes on the menu may occur