

FASAN FRB // KBH GÅRDEN



SNACKS

Oysters 3 pcs. – 6 pcs. – 9 pcs.	130 – 235 – 350
Spicy pig's ear, gochujang & sesame	65
Gougères, Havgus cheese & yopol	65
Crispy vegetables, hoisonsauce & Thai Basil	65
Bahji & Salted Lemon	65
Bread & Butter	25

Starters

Cream from Hårbølle, Danish tomatoes woodruff & spicy salsa	125
Markel, horseradish, dashi & berries	135
Venison tartar, grilled onions & gherkins	165

Main

Halibut, corn, miso, chantarelle & lardo from Troldgården	275
Organic pork, ginger beurre blanc, carrots & kale	265

DESSERT

Scandinavian cheeses	130
Mascarpone from Rødovre, berries, meringue & pine olie	125
Petit four	50

Lunch

Fasangårdens menu reflects the seasons. With only using Nordic produce, we try to highlight everything our surroundings has to offer.

We suggest the menu or
3-4 servings pr. person

MENU

3 savoury courses,
chefs choice

425

The menu has to be ordered by the entire party

Fish/Shellfish as main course
+95