

FASAN FRB // KBH GÅRDEN



FASANEN'S CHRISTMAS LUNCH

Pickled herring with curry salad and dill served with ryebread

Fried fish with remoulade and mustard herbs served with ryebread

Tart shell with mushrooms, pickled onions, cress and mushroom powder

Confit duck leg with potato compote brown sauce and kale

Apple tart with vanilla ice cream

Incl. filtered water and coffee for the dessert

595,-

The dishes will be served as sharing courses and has to be ordered by the entire table. Changes in the menu can appear.

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FASANEN'S OPEN-FACED SANDWICHES

You will experience our version of an open-faced sandwich, where bread and toppings are served in bowls, so you can arrange your own plate.

COLD

Pickled herring with curry salad and dill 110,-
served with ryebread

Fishcakes, tartare sauce and 110,-
oyster leaves served with ryebread

Venison tartare with mustard emulsion, 155,-
caperberry and confit egg yolk from
our own chickens

Tart shell with mushrooms, pickled 135,-
onions, cress and mushroom powder

HOT

Fried fish with remoulade and 165,-
mustard herbs served with ryebread

Confit duck leg with potato compote, 195,-
brow sauce and kale

CHEESE & DESSERT

A selection of cheese 130,-

Apple tart with vanilla ice cream 125,-

LUNCH MENU

Ceviche of hake and radishes

Venison tartare with mustard emulsion,
caperberry and confit egg yolk from

Iberian pig with Jerusalem artichokes,
lingonberries and endive

425,-

Must be ordered by the entire table