

# FASAN FRB // KBH GÅRDEN



## LUNCHMENU

Crispy fried cod with 'remoulade' and lemon

Creamy pheasant salad with apples, celery and bacon

Trifle with braised plums, madeira, Danish macarons and plum seed cream

395,-

## A LA CARTE

*Fasangårdens take on Danish 'smørrebrød'.  
Served with bread on the side.*

### FISH

Vadouvan pickled herring with egg salad and cress	115
Graved salmon with dill, pepper and dill and mustard sauce	115
Crispy fried cod with 'remoulade' and lemon	145

### MEAT

Vol au vent with mushrooms, poached egg yolk, blanquette and 'havrus'	150
Veal tartare with tarragon, cress and onion flowers	150
Creamy pheasant salad with apples, celery and bacon	150
Warm liver paté and pickled golden beets with camomile	125
Danish omelette with ham from Troldgården and creamy smoked cheese	250

*Serves two*

### SWEET & CHEESES

Selection of cheeses with fruit compote and Danish knækbrød	145
Trifle with braised plums, madeira, Danish macarons and plum seed cream	125
Petit four	50