

FASAN FRB // KBH GÅRDEN



FASANEN

Norwegian scallop with white currant, oil from blackcurrant branches and dried fruits of the summer

Grilled guinea fowl with fried spinach and aromatic pepper sauce.
Blanquette of the leg with porcini, pearl onion and parsley

White chocolate and licorice parfait with blackcurrant sorbet and oil of quince tea

495,-

Include wine menu water and coffee
995,-

EN PÅ FASANEN

3 Snacks:

Gilladeau oysters with buttermilk, horseradish and dill oil
Tart with lumpfish roe, smoked cheese and chives
Warm heart waffel with miso and browned butter, hay smoked salmon, roe and cress

Norwegian scallop with white currant, oil from blackcurrant branches and dried fruits of the summer

Beetroot tartar with tarragon, sorrel and roasted rye

Grilled guinea fowl with fried spinach and aromatic pepper sauce.
Blanquette of the leg with porcini, pearl onion and parsley

White chocolate and licorice parfait with blackcurrant sorbet and oil of quince tea

Warm Madeleine with black cardamom, vanilla cream and black currant

895,-

Include wine menu water and coffee
1595,-

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SNACKS

Gilladeau oysters with buttermilk, horseradish and dill oil	65
Tart with lumpfish roe, smoked cheese and chives	65
Warm heart waffel with miso and browned butter, hay smoked salmon, roe and cress	65

STARTERS

Beetroot tartar with tarragon, sorrel and roasted rye	145
Norwegian scallop with white currant, oil from blackcurrant branches and dried fruits of the summer	155
Lobster tortellini with dried tomatoes, fennel and foamed bisque	165

MAINS

Bakes halibut and beurre blanc with trout roe, løjrom and chives. Dashi with enoki and qunelles	285
Grilled guinea fowl with fried spinach and aromatic pepper sauce. Blanquette of the leg with porcini, pearl onion and parsley	285
Schnitzel of Duroc with lemon, shoyu and pepper vinaigrette. Blanquette of pork shank with porcini, pearl onion and parsley	285

All mains served with butterboiled romaine with lemon vinaigrette and potato puree with browned butter.

Add truffel + 125,-

Add 10 gram gold caviar + 250,-

CHEESE & DESSERTS

Selection of cheeses with fruit compote and crisp bread	145
White chocolate and licorice parfait with blackcurrant sorbet and oil of quince tea	125
Mayan red chocolate sorbet with lightly whipped cream, plum seed oil and roses	125

PETIT FOUR

Chocolate ganache with orange, brandy and coffee	50
Warm Madeleines with black cardamom, vanilla cream and black currant	65