

# FASAN FRB // KBH GÅRDEN



## LILLE FASAN

Lightly baked Halibut with mussels sauce, olive and watercress  
Grilled guinea fowl with buttered onions, grilled leeks and sauce with salted lemons.  
Rhubarb with yoghurt and roses  
495,-

With wine menu, water and coffee

995,-

With Juice menu, water and coffee

775,-

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## FASANEN

3 Snacks:  
*Gillardeau oysters with buttermilk, horseradish and dill oil*  
*Tart with stone crab, smoked cheese and chives*  
*Waffel with havgus, 'Old Bastard' from Trolldgaarden & 'Loke' from Arla Unika*

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 buttered onions, grilled leeks and sauce with salted lemons.

Rhubarb with yoghurt and roses

Warm Madeleine with black cardamom, vanilla cream and black currant  
895,-

## ÉN PÅ FASANEN

Including wine pairing, water and coffee

1495,-

## JUICEMENU

4 juices from Rebæls gastro series  
including water and coffee  
325,-

The menu is subject to change according to seasonality and availability

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## SNACKS

Gillardeau oysters with buttermilk, horseradish and dill oil	65
Tart with Stone crab , smoked cheese and chives	65
Waffel with havgus, 'Old Bastard' from Trolldgaarden & 'Loke' from Arla Unika	65

## STARTERS

Beetroot tartar with tarragon, sorrel and roasted rye	145
Norwegian scallop with white currant, oil from blackcurrant branches and dried berries from the summer	155
Lightly baked Halibut with mussels sauce, olive and watercress	165

## MAINS

Baked Turbot with beurre blanc, onions cooked in butter and grilled leeks	285
Grilled guinea fowl with buttered onions, grilled leeks and sauce with salted lemons.	285
Grilled Iberico with flower sprouts, grilled peas and peppercorn jus	285
<i>All mains served with potato purée</i>	

## CHEESE & DESSERTS

Selection of cheeses with fruit compote and crisp bread	145
Rhubarb with yoghurt and roses	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