

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:

Gillardeau oysters with buttermilk, horseradish and dill oil
Tart with stone crab, smoked cheese and chives
Waffel with havgus, 'Old Bastard' from Troldgaarden & '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 fried spinach and aromatic pepper sauce.
Blanquette with Morels, artichoke and onions

White chocolate 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

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
Lobster tortellini with dried tomatoes, fennel and foamed bisque	165

MAINS

Baked halibut and beurre blanc with trout roe, bleak roe and chives.	285
Grilled guinea fowl with fried spinach and aromatic pepper sauce. Blanquette with Morels, artichoke and onions	285
Grilled Iberico pork with lemon, shoyu and pepper vinaigrette. Blanquette with Morels, artichoke and onions	285

All mains served with bitter salads 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 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