

FASAN  
FRB // KBH  
GÅRDEN



FASANEN  
8 servings

SNACKS

Oysters – cucumber – yuzu – kombu seaweed

Onion tart – elderflower vinegar – ‘havgut’ – lemon thyme

Chicken skin – sour cream – wood sorrel – smoked egg yolk

DISHES

SCALLOPS

Peas – chamomille – smoked cheese

WHITE ASPARAGUS

Browned butter - ponzu – coffee

LAMB

Yogurt – mint – pine nuts

RHUBARB

Oolong tea – bee pollen – macadamia

PETIT FOUR

Medal – coconut - bergamot – lemon verbena

895 ,-

Én på Fasanen

Fasanen Menu – Wine menu – Water – Coffee

1495 ,-

Add ons

BAERII CAVIAR FROM ANTONIUS

Egg yolk potatoes - almonds - caramelized cream

395 ,-

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## SNACKS

Waffle with chicken skin, sour cream, herbs and lightly smoked egg yolk	70,-
Oysters with cucumber, yuzu, searess and oil of kombu seaweed Onion tart with elderflower vinegar, lemon thyme and 'havgus'	70,-
	70,-

### Lille Fasan

Starter – Main course – Dessert	495,-
Lille Fasan – Wine menu – Water – Coffee	995,-

## STARTERS

White asparagus with browned butter sabayonne, chives, nutmeg and ponzu with roasted coffee
Ravioli with polenta and matured cheese, beans, sherry and sage
<b>Caviar add on 395,- pr. guest</b> <i>(To be ordered by the whole table)</i>
Oscietra caviar from Antonius with egg yolk potatoes, almond and caramelized cream

## MAIN COURSES

Fried cod from the western sea with savoy cabbage, salted lemon, wild garlic and smoked butter
'Rokkedahl' chicken with miso beurre blanc, watercress, crispy salad and grilled cucumber
Grilled lamb with yogurt, mint, pine nuts and spinach
<i>All main courses are served with new potatoes glazed in parsley butter.</i>

## CHESSE & DESSERTS

Fasangården's selection of cheeses with bread and compote	3 stk. 165,- 5 stk. 220,-
Rhubarb with ice cream of oolong tea, bee pollen, honey, macadamia and dried roses	
'Rødgrød' of summer berries with cream, hibiscus, yogurt sorbet and oil of blackcurrant	

## PETIT FOUR

Ganache with milk chocolate, hazelnuts and sea salt	55,-
Medal with coconut cremeux, bergamot and lemon verbena	65,-