

# FASAN FRB // KBH GÅRDEN



## LUNCH MENU

2 pieces of savory 'smørrebrød' - chefs choice

Dessert

375,-

## TODAY'S SPECIAL

*Today's special varies from day to day - perhaps we serve a new today's special this day.*

Oysters with cucumber, yuzu, searess and oil of kombu seaweed

70,-

30 grams of Oscietra caviar from Antonius 450,-

50 grams of Oscietra caviar from Antonius 700,-

*Served with freshly baked waffles and sour cream*

Veal tartare with tomatoes, marjoram, sunflower seeds and puree of grilled peppers

155,-

## A LA CARTE

*Fasangården's take on 'smørrebrød'. Served with bread on the side.*

### FISH

Pickled herring with herbs, wild garlic and egg yolk 115,-

Crispy fried 'skærising' with herb salad, 'remoulade' and peas 150,-

Smoked trout with egg, salted lemon, radishes and chives 125,-

### MEAT

"Hønsesalat" of pheasant with pepper emulsion, pickled mushrooms, apple and dry salted bacon. *Served with a crispy croissant* 155,-

Roast beef of veal with tarragon emulsion, watercress and pickled onion 145,-

Summer salad with new potatoes, radishes, smoked cheese and cured ham from 'Troldgården' 135,-

### SWEETS & CHEESE

Trifle with rhubarb, vanilla custard, almond crumble and oil of quince tea 115,-

Caramelized cheesecake with vanilla and sweet woodruff 115,-

Selection of 3 cheeses with crackers and compote 155,-

Petit Four 55,-