

### **SNACKS**

Oysters - cucumber - yuzu - kombu seaweed

Fennel tart – elderflower vinegar – 'havgus' – lemon thyme

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

**COURSES** 

HIRAMASA

Courgette - Mussels - Magnolia

WHITE ASPARAGUS
Browned butter - ponzu – coffee

VENISON
Apricots - kale - peas

STRAWBERRY
Buttermilk - Timur pepper - elderflower

**PETIT FOUR** 

Coconut - bergamot - lemon verbena

895 ,-

Én på Fasanen Fasanen Menu – wine menu – water – coffee/tea 1495 ,-

Juice pairing 325,-

Add ons

OSCIETRA CAVIAR FROM ANTONIUS 15 gr. Pointed cabbage - pistachio - coconut





## **SNACKS**

Waffle with chicken skin, sour cream, herbs and lightly smoked egg yolk	70 ,-
Oysters with cucumber, yuzu, seacress and oil of kombu seaweed	70 ,-
Fennel tart with elderflower vinegar, lemon thyme and 'havgus'	70 ,-
15 gr. Oscietra caviar from Antonius with pointed cabbage, pistachio & peas	350,-

## **STARTERS**

White asparagus with browned butter sabayonne, chives and ponzu with roasted coffee Scallops with tomatoes, currant leaves, fingerlime & beurre blanc with sea buckthorn oil

## MAIN COURSES

Farsed lemon sole with carrots, lovage, salted lemon & smoked butter

Côte de oink from Troldgaarden, leeks, pickled green tomatoes & sauce with 'Nduja

Grilled Venison with apricots, kale, peas & misosauce with hay oil

All main courses are served with potato compot of new danish potatoes

# **CHESSE & DESSERTS**

rasangarden's selection of cheeses with bread and compote	3 pcs. 165 ,- 5 pcs. 220 ,-
Strawberries from Esromgaard, timur pepper, vanilla, walnut oil & icecream of	caramelized buttermilk
Poached rhubarb, woodruff oil, white peach sorbet, green tea & pine nuts	

## PETIT FOUR

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

Lille Fasan

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