



LUNCH MENU 2 pieces of savory 'smørrebrød' Dessert

\$375 ,- The lunch menu is set by the kitchen, and must be chosen by the whole table

TODAY'S SPECIALS

Oysters with cucumber, yuzu, seacress and oil of kombu seaweed \$70 ,-

30 grams of Baerii caviar from Antonius 350 ,-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 sour cream, capers & cured egg yolk	-, 115
Fried 'skærising' with herb salad, 'remoulade' and peas	-, 150
New danish potatoes with dill, horseradish, trout roe and stracciatella	135
Mackerel with tomatoes, anchovies & gochugaro	130,-
MEAT	
"Hønsesalat" of pheasant with pepper emulsion, pickled mushrooms,	
apple and dry salted bacon. Served with a toasted croissant	-, 155
Roast beef of veal with tarragon emulsion, watercress and pickled onion	-, 145

SWEETS & CHEESE

Trifle with strawberries, vanilla custard, almond crumble and fennel	-, 115
Selection of 3 cheeses with crackers and compote	155 ,-
Petit Four	-, 55