

# FASAN FRB // KBH GÅRDEN



## Lunch menu

395,-

*Sharing style , served in 3  
courses*

### Fried Plaice

Served with sauce remoulade, lemon and herbs

### Hot-Smoked Salmon

Served with whipped cream cheese, compot on  
pumpkin and seabuckthron, roasted buckwheat

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### Chicken Salad

Served with celery, apple, crispy bacon, pickled  
mushrooms, roasted hasselnuts

### Potato

Served with mayo on cheese and truffle, pickled  
shallot, potato chips

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### Our Seasonal Trifle

Plum compot, vanilla cream, nuts and meringue

Seasonal variation may occur

Kindly refer to our staff regarding potential dietary restrictions

# Open Faced Sandwiches



## The Sea

### Herring 135,-

Pickled in homemade snaps, served on crispy ryebread, mustard, mayo and beets

### Fried Plaice 140,-

Served with sauce remoulade, lemon and herbs

### Hot-Smoked Salmon 140,-

Served with whipped cream cheese, compot on pumpkin and seabuckthron, roasted buckwheat

## The Pasture

### Chicken Salad 140,-

Served with celery, apple, crispy bacon, pickled mushrooms, roasted hasselnuts

### Pork Belly 140,-

Served with compot on apple and onion, mustard mayo, pickled cucumber, crispy onions

### Steak Tartare 155,-

Tartare on Danish beef, fried egg yolk, pickled onion, mushroom mayo, chips on Jerusalem artichokes

## The Garden

### Potato 135,-

Served with mayo on cheese and truffle, western sea cheese, crispy potatoes

### Beetroot 125,-

Caramelized beetroots served with pickled blackberries, smoked cream cheese, honey glazed walnuts

### Pumpkin 130,-

Glazed and baked pumpkin, compot on pumpkin, stracciatella, lemon gel, dukkah

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## Warm Dishes

### "Stjernes kud" 235,-

Fried and butter-poached fillets of plaice, tomato & lemon  
mayonnaise, pickled tomato, hand peeled shrimps on toasted milk  
bread

### "Cowboy Toast" 175,-

Beef patty, tomato chutney, smoked cheddar, caramelized onions  
served with a sidesalad with creamy salad dressing

### Mushroom a la creme 175,-

Mushrooms served with pickeld lingonberries on toasted milk bread

## DESSERT

### Our Seasonal Trifle 95,-

Plum compot, vanilla cream, nuts and meringue

### "Ostemad" 125,-

Matured danish cheese served on crispy ryebread, gel on portwine,  
raw onions, cress, topped with rum

### Camembert Frit 125,-

Danish camembert style cheese, breaded and fried, served with  
blackcurrants and crispy ryebread

### Cake

*Ask the waiter for today's selection*

*Seasonal variation may occur*

*Kindly refer to our staff regarding potential dietary restrictions*