



# FASAN

FRB // KBH

# GÅRDEN

## SNACKS

Oysters

3 pcs. – 6 pcs. – 9 pcs.

130,- 235,- 350,-

Chickenliver parfait

60,-

Brown crab toast

65,-

Croquette of duck &

pepper emulsion

65,-

Bread & butter

25,-

Burrata, grilled bread &

truffles (Good for 2) 195,-

## TRAKTØR LUNCH

For lunch we serve dishes for big and small appetites, with the best ingredients of the season. We recommend either our menu or 3–4 servings.

## LUNCH MENU

3 salty dishes, kitchen decides

*The menu is to be ordered by the whole table*

**395,-**



## ALA CARTE



### Perch from Tissø

Citrus boullion, yellow

beets & Piment Déspellette

145,-

### Iberico

White truffel, salted lemon,

carrots & smoked chicken

broth

255,-

### Handdived scallops

Winter frikassé & beurre

blanc

265,-

Caviar +125,-

### Scandinavian cheeses

Relish & homemade cracker

130,-

### Oscietra caviar

Hazelnut icecream &

blackcurrant leafs

145,-

### Tartare of venison

Roasted sesame, new

onions & Sischuan pepper

155,-

### Blood orange

Browned butter, oreo &

gelled cream

125,-

*Changes to the menu may occur*

### Petit four

50,-

*Changes to the menu might occur*