

FROKOST

Serveres fra 11.30-15.00

Bøfsandwich m. sauce på egen whisky

Rå løg - syltede løg - bløde løg - remoulade - rødbede - ketchup
179,-

Pariserbøf

Surdej - løg - kapers - syltet rødbede - peberrod - æggeblomme
179,-

Remisens fiskefrikadelle

Remoulade - rugbrød - smør - cherrytomat - urtesalat
149,-

Remisens hønsesalat

Smørristet brød - tørsaltet bacon - svampe - tomat
149,-

Grillet sandwich m. Grambogård-skinke

Emmentaler - kryddersmør - løg - dijon - cornichoner
149,-

3 stk. smørrebrød

Tatar - små rejer - tomat - æggeblomme
Sprød rødspætte - grønne asparges - fennikel - røgeost
Hvide asparges - sauce vinaigrette - salturt & radiser
189,-

Ost

2 danske oste - rabarber - honning - nødder - sprødt
95,-

Dessert

(1 servering, 2 retter)

Stikkelsbær - pistacie - fløde
Crema catalana - appelsin - kanel
99,-

ENGLISH VERSION



LUNCH

Served from 11.30am-3.00pm

Steak sandwich w. sauce made from own whisky

Raw onions - pickled onions - soft onions - remoulade
- beetroot - ketchup
179,-

Parisian steak

Sourdough - onions - capers - pickled beetroot - horseradish - egg yolk
179,-

Remisen's fish cake

Remoulade - rye bread - butter - cherry tomato - herb salad
149,-

Remisen's chicken salad

Butter-fried bread - dry-cured bacon - mushrooms - tomato
149,-

Grilled sandwich w. Grambogård ham

Emmental cheese - herb butter - onion - Dijon mustard - cornichons
149,-

3 pieces of "smørrebrød"

Tartare - small shrimp - tomato - egg yolk
Crispy plaice - green asparagus - fennel - smoked cheese
White asparagus - vinaigrette sauce - samphire & radishes
189,-

Cheese

2 Danish cheeses - rhubarb - honey - nuts - crisps
95,-

Dessert

(1 serving, 2 courses)
Gooseberries - pistachio - cream
Crema Catalana - orange - cinnamon
99,-