

BRUNCH

Serveres hver lørdag mellem 10.00-12.00
& hver søndag fra 10.00-14.00
[Book bord her](#)

Første servering

Skyr m. nøddecrunch, ahorn & hengemte bær

Anden Servering

Dagens fisk m. urtecreme, flager af whiskymask & urtesalat

Buffet

Røræg m. havsalt & purløg

Bacon af tørsaltet Grambogård-gris

Krydrede pølser m. trøffelcreme

Lun paté m. ristede svampe & syltet grønt

Små tærter m. spæde salater og crème fraiche

Et stort udvalg af skåret pålæg m. behørig garniture

Fyldig salat m. årstidens grønt

Langtidsstegt gris à la crème m. små kartofler

Arla Unika-oste m. marmelader, syltede nødder & knækbrød

Fuldkornsbrød, surdejsbrød & rugbrød

Det søde

Et udvalg af dagens desserter & kager el. wienerbrød

169,- pr. person

Drikkevarer skal tilkøbes

FROKOST

Serveres fra 11.30-15.00

[Book bord her](#)

À La carte

Remisen's Club Sandwich (NYHED!)

Sprødstegt hane - tørsaltet bacon - urtemayo - rabarberchutney
- bøftomat - hjertesalat - friter
179,-

Fish'n'chips

Beerbatter m. egen øl & gin - sauce tartare - grillet citron - friter
159,-

Små retter

(Alle retter serveres som smørrebrød)

Vi anbefaler 3-5 retter pr. person

Røget helleflynder - radiser - agurk

Saltet stegt rødtunge - fermenteret æbler - cremet æggeblomme

Hvide asparges - små rejer - Grambogård skinke

Tatar - sennepskorn - peberrod - æggeblomme

Ribeye - spejlæg - asparges - chimichurri

Pr. stk. 75,-
3 stk. for 189,-

Ost

Sirius - Gammel Knas - honning - marmelade - sprødt
95,-

Dessert

(1 servering 2 retter)

Rabarber - mascarpone - mandler
Fløde - hvid chokolade - hindbær - pebermynte
95,-

AFTEN

Serveres fra 17.30-22.00

[Book bord her](#)

Snacks

- Tatar - sennepskorn - peberrod
39,-
- Hvid asparges - ramsløg - ansjos
39,-
- Røget helleflynder - sprød rug - agurk
39,-

Brød

- Surdej - maltbrød - brioche - romesco - friskost - brunet smør
59,-

Retter

(vi anbefaler 3-5 retter)

- Grillet kulmule - grønne asparges - forårskål - dashi
139,-
- Saltet stegt rødtunge - fermenteret æbler - løg - æggeblomme
139,-
- Hvide asparges - små rejer - hollandaise - tomat
139,-
- Hane - ristet romainesalat - ramsløg - beurre blanc - rabarber
149,-/279,-
- Krogmodnet Ribeye - grillet asparges - bladbede - luftig kartoffel
- chimichurri
169,-/299,-

Ost

- 3 oste - honning - mandler - marmelade - sprødt
149,-

Dessert

(1 servering 3 retter)

- Cannelé - lemoncurd
Rabarber - mascarpone - mandler
Fløde - hvid chokolade - hindbær - pebermynte
149,-

EN AFTEN PÅ REMISEN

Bord kan bestilles til kl. 17.30 eller 18.30

[Book bord her](#)

Snacks

Tatar - sennepskorn - peberrod
Hvid asparges - ramsløg - ansjos
Røget helleflynder - sprød rug - agurk

Brød

Surdej - maltbrød - brioche - romesco - friskost - brunet smør

Menuen

Grillet kulmule - grønne asparges - forårskål - dashi

Saltet stegt rødtunge - fermenteret æbler - løg - æggeblomme

Hvide asparges - små rejer - hollandaise - tomat

Hane - ristet romainesalat - ramsløg - beurre blanc - rabarber

Krogmodnet Ribeye - grillet asparges - bladbede - luftig kartoffel
- chimichurri

Dessert

(1 servering 3 retter)

Cannelé - lemoncurd
Rabarber - mascarpone - mandler
Fløde - hvid chokolade - hindbær - pebermynte

Alt det ovenstående inkl. velkomstdrink - vinmenu - kaffe & avec

1350,- pr. kuvert

ENGLISH VERSION



BRUNCH

*Served every saturday from 10.00am-12.00pm
& sunday from 10.00am -02.00pm*

First serving

Curd w. nut crunch - maple & preserved berries

Second serving

Fish of the day w. herbal cream - flakes of whiskey mask & herb salad

Buffet

Scrambled eggs w. sea salt & chives

Bacon from dry-salted Grambogård pig

Spicy sausages w. truffle cream

Warm pâté w. roasted mushrooms & pickled greens

Small pies w. fresh salads & sour cream

A large selection of sliced meats w. garnish

Rich salad with seasonal vegetables

Long-roasted pig à la crème w. small potatoes

Arla Unika cheeses w. jams - pickled nuts & crisp bread

Whole grain bread, sourdough bread & rye bread

Sweets

A selection of today's desserts & cakes or Danish

169,- pr. person

Beverages are not included

LUNCH

Served from 11.30AM-3.00PM

[Book table here](#)

A La carte

Remisen's Club Sandwich (NEW!)

Crispy roasted rooster - dry salted bacon - herb mayo - rhubarb chutney
- beefsteak tomato - heart salad - fries
179,-

Fish'n'chips

Beerbatter w. our own beer & gin - tartare sauce - grilled lemon - fries
159,-

Small courses

(all courses are served as "smørrebrød")
We recommend 3-5 courses per person

Smoked halibut - radishes - cucumber

Salted fried lemon sole - fermented apples - creamy egg yolk

White asparagus - small prawns - ham from Grambogård

Tartar - mustard seeds - horseradish - egg yolk

Ribeye - fried egg - asparagus - chimicurri

75,- per course
189,- for 3 courses

Cheese

Sirius - Gammel Knas (cheese) from Arla Unika - honey - jam
- served w. something crispy
95,-

Dessert

(1 serving 2 courses)

Rhubarb - mascarpone - almonds
Cream - white chocolate - raspberry - peppermint
95,-

EVENING

Served from 5.30-10.00PM

[Book table here](#)

Snacks

Tartar - mustard seeds - horseradish
39,-

White asparagus - ramson - anchovy
39,-

Smoked halibut - crispy rye - cucumber
39,-

Bread

Sourdough - malt bread - brioche - romesco - fresh cheese - browned butter
59,-

Courses

(we recommend 3-5 courses)

Grilled hake - green asparagus - spring cabbage - dashi
139,-

Salted fried sole - fermented apples - onions - egg yolk
139,-

White asparagus - small prawns - hollandaise - tomato
139,-

Rooster - roasted romaine lettuce - ramson - beurre blanc - rhubarb
149,-/279,-

Hook-aged ribeye - grilled asparagus - chard - potato - Chimichurri
169,-/299,-

Cheese

3 x cheese - honey - nuts - jam - served w. something crispy
149,-

Dessert

(1 serving 3 courses)

Cannelé - lemoncurd

Rhubarb - mascarpone - almonds

Cream - white chocolate - raspberry - peppermint
149,-

A NIGHT AT REMISEN

Table can be booked at 5.30PM or 6.30PM

[Book table here](#)

Snacks

Tartar - mustard seeds - horseradish
White asparagus - ramson - anchovy
Smoked halibut - crispy rye - cucumber

Bread

Sourdough - malt bread - brioche - romesco - fresh cheese - browned butter

The menu

Grilled hake - green asparagus - spring cabbage - dashi

Salted fried sole - fermented apples - onions - egg yolk

White asparagus - small prawns - hollandaise - tomato

Rooster - roasted romaine lettuce - ramson - beurre blanc - rhubarb

Hook-aged ribeye - grilled asparagus - chard - potato - chimichurri

Dessert

(1 serving 3 courses)

Cannelé - lemoncurd

Rhubarb - mascarpone - almonds

Cream - white chocolate - raspberry - peppermint

A Night at Remisen including aperitif - wine menu - coffee & avec

1350,- pr. person