

EN AFTEN PÅ REMISEN

Bord kan bestilles til kl. 17.30 eller 18.30

Snacks

Gillardeau-østers - dild - grape
Oscietra Caviar - blinis - syltede urter - double fraiche - purløg
Gris - estragon - Piment d'Espelette

Brød

Surdejsbrød - focaccia - maltbrød - brunet yoghurtsmør
- artiskokcreme - friskost

Menuen

Torsk - tomatillos - marv

Laks - ørred - skorzonerrød - palmekål - musling

Hummerravioli - hummersauce - Piment d'Espelette

Yukhoe tatar - kalv - daikon - Gochujang - sesam - koriander

Beef Wellington - jordskok - rosmarin - tyttebær - rødvinssauce

Dessert

(1 servering - 3 retter)

Cannelé
Flødebolle m. whiskykaramel
Baked Alaska

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

1350,- pr. kuvert

Snacks

- Gillardeau-østers - dild - grape
1 stk. 59,- / 3 stk. 149,-
Oscietra Caviar - blinis - syltede urter - double fraiche - purløg
139,-
Gris - estragon - Piment d'Espelette
59,-

Brød

- Surdejsbrød - focaccia - maltbrød - brunet yoghurtsmør
- artiskokcreme - friskost
59,-

Retter

(vi anbefaler 3-5 retter)

- Torsk - tomatillos - marv
169,-
Laks - ørred - skorzonerrød - palmekål - musling
169,-
Hummerravioli - hummersauce - Piment d'Espelette
189,-
Yukhoe tatar - kalv - daikon - Gochujang - sesam - koriander
199,-
Beef Wellington - jordskok - rosmarin - tyttebær - rødvinssauce
Deleret - minimum 2 kuverter - pris pr. person
269,-

Tilkøb

- Grov kartoffelmos - urter - græskarkerner
49,-
Grøn salat - pistacie - grape - urtevinaigrette
49,-

Ost

- Tomme de Savoie - Brillat Savarin - Drunken Dog - kvæde - nødder
149,-

Dessert

(1 servering - 3 retter)

- Cannelé
Flødebolle m. whiskykaramel
Baked Alaska
149,-

AFTEN SIGNATURMENU

Serveres fra 17.30-22.00

Brød

Surdejsbrød - focaccia - maltbrød - brunet yoghurtsmør
- artiskokcreme - friskost

Forret

Hummerravioli - hummersauce - Piment d'Espelette

Hovedret

Beef Wellington - jordskok - rosmarin - tyttebær - rødvinssauce

Dessert

Affogato - vaniljeis - espresso

Minimum 2 kuverter - pris pr. person

539,-

ENGLISH VERSION



A NIGHT AT REMISEN

Table can be booked at 5.30pm or 6.30pm

Snacks

Gillardeau oysters - dill - grape
Oscietra Caviar - blinis - pickled herbs - double fraiche - chives
Pork - tarragon - Piment d'Espelette

Bread

Sourdough bread - focaccia - malt bread - browned yogurt butter
- artichoke cream - fresh cheese

Menu

Cod - tomatillos - marrow

Salmon - trout - salsify - kale - mussel

Lobster ravioli - lobster sauce - Piment d'Espelette

Yukhoe tartare - veal - daikon - Gochujang - sesame - coriander

Beef Wellington - Jerusalem artichoke - rosemary - lingonberries
- red wine sauce

Dessert

(1 serving - 3 dishes)

Cannelé
Cream puff w. whisky caramel
Baked Alaska

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

1350,- pr. person

EVENING À LA CARTE

Served from 5.30-10.00PM

Snacks

- Gillardeau oysters - dill - grape
1 piece 59,- / 3 pieces 149,-
- Oscietra Caviar - blinis - pickled herbs - double fraiche - chives
139,-
- Pork - tarragon - Piment d'Espelette
59,-

Bread

- Sourdough bread - focaccia - malt bread - browned yogurt butter
- artichoke cream - fresh cheese
59,-

Menu

(we recommend 3-5 dishes)

- Cod - tomatillos - marrow
169,-
- Salmon - trout - salsify - kale - mussel
169,-
- Lobster ravioli - lobster sauce - Piment d'Espelette
189,-
- Yukhoe tartare - veal - daikon - Gochujang - sesame - coriander
199,-
- Beef Wellington - Jerusalem artichoke - rosemary - lingonberries
- red wine sauce
Sharing dish - minimum 2 servings - price per person
269,-

Sides

- Rustic mashed potatoes - herbs - pumpkin seeds
49,-
- Green salad - pistachio - grape - herb vinaigrette
49,-

Cheese

- Tomme de Savoie - Brillat Savarin - Drunken Dog - quince - nuts
149,-

Dessert

(1 serving - 3 dishes)

- Cannelé
- Cream puff w. whisky caramel
- Baked Alaska
149,-

EVENING SIGNATURE MENU

Served from 5.30-10.00PM

Bread

Sourdough bread - focaccia - malt bread - browned yogurt butter
- artichoke cream - fresh cheese

Starter

Lobster ravioli - lobster sauce - Piment d'Espelette

Main Course

Beef Wellington - artichoke - rosemary - lingonberries - red wine sauce

Dessert

Affogato - vanilla ice cream - espresso

Minimum 2 servings - price per person

539,-