

EN AFTEN PÅ REMISEN

Bord kan bestilles til kl. 17.30 eller 18.30

Snacks

Kaviar - blinis - creme fraiche - syltede urter
Malkviste af kørvel
Gillardeau østers - sherry vinaigrette

Brød

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

Menuen

Hummerravioli - cremet hummersauce - Piment d'Espelette

Ceviche - grøn chili & tomat - mizuna

Stegt pighvar - luftig jordskok - palmekål

Kalvetatar - soya - tang - rischips - koriander

Beef Wellington - grillet kejserhat - flamberet whiskysauce

Dessert

(1 servering - 3 retter)

Choux au craquelin - syltede pærer - chokoladecreme
Cannelés
Æblesorbet - crumble - hvid chokolade - sprødt æble

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

1350,- pr. kuvert

Snacks

- Kaviar - blinis - creme fraiche - syltede urter
139,-
- Malkviste af kørvel
39,-
- Gillardeau østers - sherry vinaigrette
59,-

Brød

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

Retter

(vi anbefaler 3-5 retter)

- Hummerravioli - cremet hummersauce - Piment d'Espelette
189,-
- Ceviche - grøn chili & tomat - mizuna
139,-
- Stegt pighvar - luftig jordskok - palmekål
189,-
- Kalvetatar - soya - tang - rischips - koriander
119,-
- Beef Wellington - grillet kejserhat - flamberet skysauce
Deleret - min. 2 kuverter - pris pr. person
269,-

Tilkøb

- Pommes allumettes m. aioli
69,-
- Salat m. radicchio - grape - urtevinaigrette
49,-

Ost

- 3 danske oste - ølsyltede nødder - ribsgele
149,-

Dessert

(1 servering - 3 retter)

- Choux au craquelin - syltede pærer - chokoladecreme
Cannelés
- Æblesorbet - crumble - hvid chokolade - sprødt æble
149,-

ENGLISH VERSION



A NIGHT AT REMISEN

Table can be booked at 5.30pm or 6.30pm

Snacks

Caviar - blinis - crème fraîche - pickled herbs
Malt sprigs of chervil
Gillardeau oysters - sherry vinaigrette

Bread

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

Menu

Lobster ravioli - creamy lobster sauce - Piment d'Espelette

Ceviche - green chili & tomato - mizuna

Fried turbot - Jerusalem artichoke - kale

Veal tartare - soy - seaweed - rice chips - coriander

Beef Wellington - grilled king oyster mushroom - flambéed whiskey sauce

Dessert

(1 serving - 3 courses)

Choux au craquelin - pickled pears - chocolate cream
Cannelés

Apple sorbet - crumble - white chocolate - crispy apple

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

1350,- pr. person

Snacks

- Caviar - blinis - crème fraîche - pickled herbs
139,-
- Malt sprigs of chervil
39,-
- Gillardeau oysters - sherry vinaigrette
59,-

Bread

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

Courses

(we recommend 3-5 courses)

- Lobster ravioli - creamy lobster sauce - Piment d'Espelette
189,-
- Ceviche - green chili & tomato - mizuna
139,-
- Fried turbot - Jerusalem artichoke - kale
189,-
- Veal tartare - soy - seaweed - rice chips - coriander
119,-
- Beef Wellington - grilled king oyster mushroom - flambéed whiskey sauce
Sharing dish - min. 2 servings - price per person
269,-

Sides

- Pommes allumettes with aioli
69,-
- Salad with radicchio - grapefruit - herb vinaigrette
49,-

Cheese

- 3 Danish cheeses - beer-pickled nuts - red currant jelly
149,-

Dessert

(1 serving - 3 courses)

- Choux au craquelin - pickled pears - chocolate cream
Cannelés
- Apple sorbet - crumble - white chocolate - crispy apple
149,-