

## BRUNCH

Serveres 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

Burger m. braiseret okse - Vesterhavsost - pickles - salat - sennep  
149,-

Fish'n'chips - urterub - ovnbagte lokale kartofler - sauce tartare  
- ørbækkerpanering - grillet citron  
159,-

### Små retter

(Alle retter serveres som smørrebrød)

*Vi anbefaler 3-5 retter pr. person*

Saltet torsk - kaperscreme - grønkål - fermenteret æble

Pocheret æg - stenbiderrogn - urter

Stegt kulmule - surkål - syltede jordskokker - pickles

Tatar - cremet æggeblomme - ristede østershat

Confiteret gris - stegt kål - tranebær - trøffel

75,- pr. ret

### Ost

Gammel Knas & sirius - honning - marmelade - sprødt  
95,-

### Dessert

(1 servering 2 retter)

Hvid chokolade - citron - lakrids  
Vandbakkelse - fløde - hindbær  
95,-

## AFTEN

Serveres fra 17.30-22.00

[Book bord her](#)

### Snacks

Grambogård skinke - syltet kålrabi - ansjosmayo  
39,-

Tatar - brombærgele - surkål  
39,-

Arancini - ramsløg  
39,-

### Brød

Surdej - brioche - malt - friskost - brunet smør - relish - ristede kerner  
59,-

### Retter

*(vi anbefaler 3-5 retter)*

Stenbiderrogn - røget selleri - kernemælk - dild & purløg - saltet torsk  
149,-

Ristet kulmule - kålrabi - fermenteret æble - beurre monté  
129,-

Risotto - jordkok - portobello - estragon  
129,-

Hane - østershat - perleløg - Grambogård skinke - creme fraiche - persille  
149,-/279,-

Krogmodnet Ribeye - persillerod - porre - oksehaler  
169,-/299,-

### Ost

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

### Dessert

*(1 servering 3 retter)*

Hvid chokolade - citron - lakrids  
Hengemte solbær - porter - yoghurt - kaffe  
Vandbakkelse - fløde - hindbær  
149,-

## EN AFTEN PÅ REMISEN

Bord kan bestilles til kl. 17.30 eller 18.30

[Book bord her](#)

### Snacks

Grambogård skinke - syltet kålrabi - ansjosmayo

Tatar - brombærgele - surkål

Arancini - ramsløg

### Brød

Surdej - brioche - malt - friskost - brunet smør - relish - ristede kerner

### Menuen

Stenbiderrogn - røget selleri - kernemælk - dild & purløg - saltet torsk

Ristet kulmule - kålrabi - fermenteret æble - beurre monté

Risotto - jordskok - portobello - estragon

Hane - østershat - perleløg - Grambogård skinke - creme fraiche - persille

Krogmodnet Ribeye - persillerod - porre - oksehaler

### Dessert

(1 servering 3 retter)

Hvid chokolade - citron - lakrids

Hengemte solbær - porter - yoghurt - kaffe

Vandbakkelse - fløde - hindbær

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

Marts tilbud 1000,- pr. kuvert

(normalt 1350,- pr. kuvert)

**ENGLISH VERSION**



## BRUNCH

Served every 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

Burger w. braised pulled beef - Vesterhavssost (cheese) from Arla Unika  
- pickles - lettuce - mustard  
149,-

Fish'n'chips - herb rub - oven-baked local potatoes - tartare sauce  
- Ørbækker breading - grilled lemon  
159,-

### Small courses

(all courses are served as "smørrebrød")

We recommend 3-5 courses per person

Salted cod - capers cream - kale - fermented apples

Poached egg - lumpfish roe - herbs

Fried hake - sauerkraut - pickled Jerusalem artichokes - pickles

Tartar - creamy egg yolk - toasted oyster mushrooms

Confit pork - fried cabbage - cranberry - truffle

75,- per course

### Cheese

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

### Dessert

(1 serving 2 courses)

White chocolate - lemon - licorice  
Choux pastry - cream - raspberry  
95,-

## EVENING

Served from 5.30-10.00PM

[Book table here](#)

### Snacks

Ham from Grambogård - pickled turnip - anchovy mayo  
39,-

Tartar - blackberry jelly - saurkraut  
39,-

Arancini - ramson  
39,-

### Bread

Sourdough bread - brioche - malt - brown butter - relish - roasted kernels  
59,-

### Courses

*(we recommend 3-5 courses)*

Lumpfish roe - smoked celery - buttermilk - dill & chives - salted cod  
149,-

Roasted hake - turnip - fermented apples - beurre monté  
129,-

Risotto - Jerusalem artichokes - portobello - tarragon  
129,-

Rooster - oyster mushrooms - pearl onions - Ham from Grambogård  
- sour cream - parsley  
149,-/279,-

Hook-ripened Ribeye - parsley root - leek - oxtails  
169,-/299,-

### Cheese

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

### Dessert

*(1 serving 3 courses)*

White chocolate - lemon - licorice  
Preserved blackcurrants - porter (dark beer) - yogurt - coffee  
Choux pastry - cream - raspberry  
149,-



## A NIGHT AT REMISEN

Table can be booked at 5.30PM or 6.30PM

[Book table here](#)

### Snacks

Ham from Grambogård - pickled turnip - anchovy mayo

Tartar - blackberry jelly - saurkraut

Arancini - ramson

### Bread

Sourdough bread - brioche - malt - brown butter - relish - roasted kernels

### The menu

Lumpfish roe - smoked celery - buttermilk - dill & chives - salted cod

Roasted hake - turnip - fermented apples - beurre monté

Risotto - Jerusalem artichokes - portobello - tarragon

Rooster - oyster mushrooms - pearl onions - Ham from Grambogård  
- sour cream - parsley

Hook-ripened Ribeye - parsley root - leek - oxtails

### Dessert

(1 serving 3 courses)

White chocolate - lemon - licorice

Preserved blackcurrants - porter (dark beer) - yogurt - coffee

Choux pastry - cream - raspberry

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

March offer 1000,- pr. person  
(Normally 1350,- pr. person)