

EN AFTEN PÅ REMISEN

Bord kan bestilles til kl. 17.30 eller 18.30

Snacks

Spæde grøntsager - ajvar - røgeost

Rødfisk - majroe - Havgus

Rug - hornfisk - agurk - peberrod

Brød

Focaccia - malt & andefedt - surdej - bagnet vert - citron & smør
- friskost - kerner

Menuen

Hvide asparges - sauce mousseline - små rejer - tomat & urter

Ristet rødspætte - ærter - fennikel - små løg - muslinger & sauce

Kalv - asparges - tomat - sennepskorn - grønne jordbær - karse

Røget Hopballe-kylling - ristet romainesalat - løg & gulerødder
- sauce blanquette

Sommerbuk - grillede asparges - solbær - spidskål - sauce financière

Dessert

(1 servering, 3 retter)

Stikkelsbær - pistacie - fløde

Rabarber - creme fraiche - hvid chokolade

Crema catalana - appelsin - kanel

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

1350,- pr. kuvert

Snacks

- Spæde grøntsager - ajvar - røgeost
39,-
Rødfisk - majroe - Havgus
39,-
Rug - hornfisk - agurk - peberrod
39,-

Brød

- Focaccia - malt & andefedt - surdej - bagnet vert - citron & smør
- friskost - kerner
59,-

Retter

(vi anbefaler 3-5 retter)

- Hvide asparges - sauce mousseline - små rejer - tomat & urter
149,-
Ristet rødspætte - ærter - fennikel - små løg - muslinger & sauce
149,-
Kalv - asparges - tomat - sennepskorn - grønne jordbær - karse
169,-
Røget Hopballe-kylling - ristet romainesalat - løg & gulerødder
- sauce blanquette
159,-
Tilkøb: Nye kartofler - løvstikke & ramsløg - smør
+49,-
Sommerbuk - grillede asparges - solbær - spidskål - sauce financière
199,-
Tilkøb: Nye kartofler - velouté - radiser & salturt
+49,-

Ost

- 3 danske oste - honning - nødder - rabarber - sprødt
149,-

Dessert

(1 servering, 3 retter)

- Stikkelsbær - pistacie - fløde
Rabarber - creme fraiche - hvid chokolade
Crema catalana - appelsin - kanel
149,-

ENGLISH VERSION



A NIGHT AT REMISEN

Table can be booked at 5.30pm or 6.30pm

Snacks

Baby vegetables - alyon - smoked cheese

Redfish - turnip - Havgus (cheese)

Rye - garfish - cucumber - horseradish

Bread

Focaccia - malt & graisse de canard - sourdough - bagnet vert
- lemon & butter - fresh cheese - kernels

Menu

White asparagus - sauce mousseline - small shrimp - tomato & herbs

Roasted plaice - peas - fennel - small onions - mussels & sauce

Veal - asparagus - tomato - mustard seeds - green strawberries - watercress

Smoked Hopballe chicken - roasted romaine lettuce - onions & carrots -
blanquette sauce

Summer buck - grilled asparagus - blackcurrant - pointed cabbage
- financière sauce

Dessert

(1 serving, 3 courses)

Gooseberries - pistachio - cream

Rhubarb - crème fraiche - white chocolate

Crema Catalana - orange - cinnamon

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

1350,- pr. person

Snacks

- Baby vegetables - ajvar - smoked cheese
39,-
Redfish - turnip - Havgus (cheese)
39,-
Rye - garfish - cucumber - horseradish
39,-

Bread

- Focaccia - malt & graisse de canard - sourdough - bagnet vert - lemon &
butter - fresh cheese - kernels
59,-

Courses

(we recommend 3-5 courses)

- White asparagus - sauce mousseline - small shrimp - tomato & herbs
149,-
Roasted plaice - peas - fennel - small onions - mussels & sauce
149,-
Veal - asparagus - tomato - mustard seeds - green strawberries
- watercress
169,-
Smoked Hopballe chicken - roasted romaine lettuce - onions & carrots -
blanquette sauce
159,-
Add on: New potatoes - lovage & ramson - butter
+49,-
Summer buck - grilled asparagus - blackcurrant - pointed cabbage
- financière sauce
199,-
Add on: New potatoes - velouté - radishes & samphire
+49,-

Cheese

- 3 Danish cheeses - honey - nuts - rhubarb - crisps
149,-

Dessert

(1 serving, 3 courses)

- Gooseberries - pistachio - cream
Rhubarb - crème fraiche - white chocolate
Crema Catalana - orange - cinnamon
149,-