REMISEN
RESTAURANT NYBORG DESTILLERI

EN AFTEN PÅ REMISEN

Serveres Fredag & Lørdag kl. 17:30 - 22:00

Snacks
Frikassé m. Håndpillede Rejer - Syltede Dildkviste - Mørdej
Sprød Havgus - Rødbede - Rødbedecreme - Bagt Rødbede
Confiteret Grambogaard Gris - Bagt Æblekompot

Brød
Grydebrød af Ølandshvede & Rug - Surdejsbrød m. Spelt & Olivenolie -
Luftig Brunet Smør - Koldpresset Rapsolie - Creme Fraiche m. Citron & Purløg

Menu

Bagt Torskeryg
Tomat - Kapers - Skilt Kærnemælkssauce - Rød Syre

Cremet Blåmuslingesuppe
Suffleret Kammusling - Safran - Syltet Vinterkål

Arancini m. Sort Trøffel
Creme af Tørrede Ærter m. Persille - Revet Unika Kry - Morkel Jus

Tatar af Okse
Syltet Sennep - Peated Whisky - Sprød Kartoffel - Spæde Salater

Remisens Coq au Vin
Tørsaltet Bacon - Spæde Løg - Rødvinsreduktion - Stegte Svampe -
Pommes Puré - Gulerod

Mango & Vanilje Parfait
Creme Anglaise au Massepain - Bagt Marcipan m. Saltede Jordnødder -
Tørret Mango

Alt ovenstående inkl. velkomstdrink - 6 retters vinmenu - kaffe & avec
1399,- pr. kuvert

REMISEN
RESTAURANT NYBORG DESTILLERI

AFTEN SIGNATURMENU

Serveres Fredag & Lørdag kl. 17:30 - 22:00

Brød

Grydebrød af Ølandshvede & Rug - Surdejsbrød m. Spelt & Olivenolie -
Luftig Brunet Smør - Koldpresset Rapsolie - Creme Fraiche m. Citron & Purløg

Retter

Bagt Torskeryg

Tomat - Kapers - Skilt Kærnemælkssauce - Rød Syre

Remisens Coq au Vin

Tørsaltet Bacon - Spæde Løg - Rødvinsreduktion - Stegte Svampe -
Pommes Puré - Gulerod

Mango & Vanilje Parfait

Creme Anglaise au Massepain - Bagt Marcipan m. Saltede Jordnødder -
Tørret Mango

1 ret 299,-
2 retter 399,-
3 retter 499,-

Tilkøb

Snacks

Frikassé m. Håndpillede Rejer - Syltede Dildkviste - Mørdej
Sprød Havgus - Rødbede - Rødbedecreme - Bagt Rødbede
Confiteret Grambogaard Gris - Bagt Æblekompot
149,-

Ost

3 slags Arla Unika Oste & Knækbrød

Marmelade - Syltede Nødder i Dark Horse - Rosiner i Fionia Rom
129,-

REMISEN
RESTAURANT NYBORG DESTILLERI

A NIGHT AT REMISEN

Served Friday & Saturday at 5:30PM - 10:00PM

Snacks
Fricassee With Shrimps - Pickled Dill Twigs - Shortcrust Pastry
Crispy Havgus - Beetroot - Beetroot Cream - Baked Beetroot
Confit Pork - Baked Compot of Apple

Bread
No Knead Bread made from Ølands Wheat & Rye - Sourdough with Spelt & Olive Oil - Whipped Browned Butter - Kold-pressed Rapeseed Oil - Creme Fraiche with Lemon and Chives

Menu

Baked Cod
Tomato - Capers - Separated Buttermilksauce - Woodruff

Creamy Musselsoup
Scallop Soufflé - Saffron - Pickled Winther Cabbage

Arancini with Black Truffel
Cream of dried Peas with Parsley - Unika Kry - Morel Jus

Beef Tartare
Pickled Mustard - Peated Whisky - Crispy Potato - Baby Salat

Coq au Vin a la Remisen
Dry-salted Bacon - Baby Onions - Reduction of Red Wine - Seared Mushrooms - Pommes Puré - Carrot

Mango & Vanilla Parfait
Creme Anglaise au Massepain - Baked Marcipan with Salted Peanuts - Dried Mango

A Night at Remisen including aperitif - 6 course wine menu - coffee & avec
1399,- pr. person

REMISEN
RESTAURANT NYBORG DESTILLERI

EVENING

Served 5.30PM - 10.00PM

Bread
No Knead Bread made from Ølands Wheat & Rye - Sourdough with Spelt & Olive Oil - Whipped Browned Butter - Kold-pressed Rapeseed Oil - Creme Fraiche with Lemon and Chives

Courses

Baked Cod
Tomato - Capers - Separated Buttermilksauce - Woodruff

Coq au Vin a la Remisen
Dry-salted Bacon - Baby Onions - Reduction of Red Wine - Seared Mushrooms - Pommes Puré - Carrot

Mango & Vanilla Parfait
Creme Anglaise au Massepain - Baked Marcipan with Salted Peanuts - Dried Mango
I

1 course 299,-
2 courses 399,-
3 courses 499,-

Snacks
Fricassee With Shrimps - Pickled Dill Twigs - Shortcrust Pastry
Crispy Havgus - Beetroot - Beetroot Cream - Baked Beetroot
Confit Pork - Baked Compot of Apple
149,-

Cheese
3 kinds of Arla Unika Cheeses & Crisp Bread
Jam - Pickled Nuts in Dark Horse - Raisins in Fionia rum
129,-