

BRUNCH

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](#)

Steaksandwich w. sauce made from own whisky

Raw onions - pickled onions - soft onions - remoulade
- beetroot - ketchup
179,-

Remisens fish-meatball

Remoulade - rye bread - butter - cherry tomato - herbsalad
149,-

Remisens chicken salad

Butter toasted bread - dry salted bacon - mushrooms - peas
149,-

Grilled sandwich w. Grambogård ham

Emmentaler (cheese) - spiced butter - onion - mustard - gherkins
149,-

3 pieces of "smørrebrød"

Tartar - capers - shallots - egg yolk
Crispy halibut - fennel - pickles
Mushroom toast - sourdough - chervil
189,-

Cheese

2 Danish cheeses - rosehip jam - honey - served w. something crispy
95,-
Add on grilled Havgus (cheese) toast w. pickled mushrooms
+49,-

Dessert

(1 serving 2 courses)

French toast - crème anglaise - berries
Raspberries - white chocolate - shortcrust pastry
99,-

EVENING

Served from 5.30-10.00PM

[Book table here](#)

Snacks

Salt-baked & pickled celeriac - hazelnuts - lovage
39,-

Crisp bygotto - baked garlic - mushroom
39,-

Roasted halibut - pickled & airy pumpkin - dried ham
39,-

Bread

Sourdough - malt - brioche - ajvar - crispy kernels
- butter & herbs - fresh cheese
59,-

Courses

(we recommend 3-5 courses)

Poached pollack - peas - new onions - sauce blanquette
139,-

Fried Merlangius merlangus - grilled romaine lettuce
- fennel - sourdough - sauce choron
139,-

Chanterelle - fried polenta - pickled green tomatoes - Havgus (cheese)
139,-

Tartar - fermented tomato - blackberry - egg yolk
- salads & crispy potatoes
149,-

Add fries & chive mayo
+49,-

Iberico pluma - corn - lingonberry - spinach beet
- Karl Johan - sauce valois
169,-

Cheese

3 Danish cheeses - rosehip jam - honey - nuts - served w. something crispy
149,-

Add on grilled Havgus (cheese) toast w. pickled mushrooms
+49,-

Dessert

(1 serving 3 courses)

French toast - crème anglaise - berries

Baked plums - rum - parfait - walnuts

Raspberries - white chocolate - shortcrust pastry
149,-

A NIGHT AT REMISEN

Table can be booked at 5.30PM or 6.30PM

[Book table here](#)

Snacks

Salt-baked & pickled celeriac - hazelnuts - lovage
Crisp bygotto - baked garlic - mushroom
Roasted halibut - pickled & airy pumpkin - dried ham

Bread

Sourdough - malt - brioche - ajvar - crispy kernels
- butter & herbs - fresh cheese

The menu

Poached pollack - peas - new onions - sauce blanquette

Fried Merlangius merlangus - grilled romaine lettuce
- fennel - sourdough - sauce choron

Chanterelle - fried polenta - pickled green tomatoes - Havgus (cheese)

Tartar - fermented tomato - blackberry - egg yolk
- salads & crispy potatoes

Iberico pluma - corn - lingonberry - spinach beet
- Karl Johan - sauce valois

Dessert

(1 serving 3 courses)

French toast - crème anglaise - berries
Baked plums - rum - parfait - walnuts
Raspberries - white chocolate - shortcrust pastry

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

1350,- pr. person