REMISEN
RESTAURANT NYBORG DESTILLERI

AFTEN SIGNATURMENU

Serveres fra 17.30-22.00

Brød
Grydebrød af rugsurdej & kerner - manitobabrød m. tranebær
Pisket smør m. knust peber - koldpresset rapsolie

Retter
Meunièrestegt rødtunge
Hollandaise - skalotter - dild - spæd salat

Grillet Grambogård-gris
Syltet kål - karamelliserede rødder - pommes puré - sprøde svær

Kirsebærtærte m. mandelcrumble
Vaniljeis m. søde ris - kirsebærskum - kandiserede mandler

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

2-retters vinmenu 249,-
3-retters vinmenu 349,-

Tilkøb

Snacks
Rimmet kammusling - trøffel - syltede dildkviste
Friteret sild - syltede sennepsfrø - karrycreme
Vagtelæg - saltet tomat - grillet citron
149,-

Ost
3 slags Arla Unika oste & knækbrød
Abrikosmarmelade - syltede nødder i Dark Horse - rosiner i Fionia Rom
99,-

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EVENING

Served from 5.30-10.00PM

Bread
Pot bread made with rye sourdough & seeds – Manitoba bread with cranberries
Whipped butter with crushed pepper – cold-pressed rapeseed oil

Dishes

Meunière-style plaice
Hollandaise – shallots – dill – tender salad

Grilled Grambogård pork
Pickled cabbage – caramelized roots – mashed potatoes – crispy crackling

Cherry tart with almond crumble
Vanilla ice cream with sweet rice – cherry foam – candied almonds

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

2 courses wine menu 249,-
3 courses wine menu 349,-

Add-ons

Snacks
Cured scallop – truffle – pickled dill sprigs
Fried herring – pickled mustard seeds – curry cream
Quail egg – salted tomato – grilled lemon
149,-

Cheese
3 types of Arla Unika cheese & crispbread
Apricot marmalade – nuts pickled in Dark Horse – raisins in Fionia Rum
99,-