

## FROKOST

### Snacks

Maskflager - urtemayo - havsolt  
29,-

Brissel ravioli - brunet smør - salvie - citron  
39,-

Jordkok - grambogårdskinke - kærnemælk  
39,-

### Brød

Surdejsbrød - maltet rugmelsbrød - smør m. bagt hvidløg  
- friskostcreme  
39,-

### Frokostretter

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

Burger m. stegt svinebryst - brioche - grønne tomater - Drunken Dog fra  
Arla Unika - whisky & estragon creme - salat  
149,-

Cæsarsalat - kry fra arla unika - gindressing - hjertesalat - croutons  
- grillet kylling  
129,-

Tatar af gravad kalv - råstegte rosilde kartofler  
- æggeblommecreme m. ginurter - skalotteløg - kapersmayo  
159,-

### Sødt

Brombær - hvid chokolade - creme fraiche - pebermyntelikør  
Æble - mandler - creme fraiche  
99,-

## AFTEN - À LA CARTE

### Snacks

Fish'n'chips - dild - kapers  
39,-

Brissel ravioli - brunet smør - salvie - citron  
39,-

Jordskok - grambogårdsskinke - kærnemælk  
39,-

Maskflager - urtemayo - havsalt  
29,-

### Brød

3 brød - lokecreme - ristede kerner - bagt hvidløgssmør  
- relish af brændte peberfrugter, kørvel, peberrod & porre  
59,-

### Aftenretter

*(vi anbefaler 3-5 retter)*

Knurhane - stegt & luftig majs - fennikel  
139,-

Tatar af gravad kalv - aroniabær - håndpillede rejer - sprød surdej  
- æggeblommecreme - karse  
149,-

Polenta - havgus - syltede grønne tomater - friske røde tomater  
- persille - ansjosmayo  
129,-

Due - beder - blomme - peberrod - PEATED whisky  
149,-

Ribeye - kejserhat - palmekål - estragon - luftig grillet persillerod  
- dansk eg  
139,-

### Ost

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

### Dessert

*(3 serveringer)*

Brombær - hvid chokolade - creme fraiche - pebermyntelikør  
Æble - mandler - creamfraiche  
Kaffe - whisky - fløde  
149,-

## EN AFTEN PÅ REMISEN

### Snacks

Fish'n'chips - dild - kapers

Brissel ravioli - brunet smør - salvie - citron

Jordskok - grambogårdskinke - kærnemælk

Maskflager - urtemayo - havsalt

### Brødservering

3 brød - lokecreme - ristede kerner - bagt hvidløgssmør  
- relish af brændte peberfrugter, kørvel, peberrod & porre

### Menuen

Knurhane - stegt & luftig majs - fennikel

Tatar af gravad kalv - aroniabær - håndpillede rejer - sprød surdej  
- æggeblommecreme - karse

Polenta - havgus - syltede grønne tomater - friske røde tomater  
- persille - ansjosmayo

Due - beder - blomme - peberrod - PEATED whisky

Ribeye - kejserhat - palmekål - estragon - luftig grillet persillerod  
- dansk eg

### Desserten

Brombær - hvid chokolade - creme fraiche - pebermyntelikør

Æble - mandler - creamfraiche

Kaffe - whisky - fløde

*Alt det ovenstående inkl. velkomstdrink - vinmenu - kaffe & avec  
1350,- pr kuvert*

## LUNCH

### Snacks

Draff flakes - herb mayo - sea salt  
29,-

Sweetbread ravioli - browned butter - sage - lemon  
39,-

Jerusalem artichokes - ham from Grambogård - buttermilk  
39,-

### Bread

Sourdough bread - malted rye flour bread - butter with baked garlic  
- fresh cream  
39,-

### Mains

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

Burger w. fried pork belly - brioche - green tomatoes - Drunken Dog from  
Arla Unika - whisky & tarragon cream - salad  
149,-

Ceasar salad - Kry cheese from Arla Unika - gin dressing - romaine lettuce  
- croutons - grilled chicken  
129,-

Veal tartare - roasted potatoes  
- egg yolk creme with gin herbs - shallots - capers mayo  
159,-

### Sweet

Blackberry - white chocolate - sour cream - pebbermint liquor  
Apple - almonds - sour cream  
99,-

## EVENING - À LA CARTE

### Snacks

Fish'n'chips - dill - capers  
39,-

Sweetbread ravioli - browned butter - sage - lemon  
39,-

Jerusalem artichokes - ham from Grambogård- buttermilk  
39,-

Draff flakes - herb mayo - sea salt  
29,-

### Bread

Bread - Loke from Arla Unika - roasted kernels - garlic butter  
- relish with bellpepper, chervil, horseradish & leek  
59,-

### Mains

*(we recommend 3-5 courses)*

Triglidae - fried corn - fennel  
139,-

Veal tartare - aronia berries - hand-peeled shrimp - crisp sour dough  
- egg yolk cream - cress  
149,-

Polenta - Havgus from Arla Unika - pickled green tomatoes - red tomatoes  
- parsley - anchovy mayo  
129,-

Dove - beets - plum - horseradish - PEATED whisky  
149,-

Ribeye - king trumpet - palm cabbage - tarragon - grilled parsley root  
- Danish oak  
139,-

### Cheese

3 cheeses - jam - nuts - honey - crisps  
149,-

### Dessert

Blackberry - white chocolate - sour cream - pebbermint liquor  
Apple - almonds - sour cream  
Coffee - whisky - cream  
149,-

## A NIGHT AT REMISEN

### Snacks

Fish'n'chips - dill - capers

Sweetbread ravioli - browned butter - sage - lemon

Jerusalem artichokes - ham from Grambogård - buttermilk

Draff flakes - herb mayo - sea salt

### Bread

Bread - Loke from Arla Unika - roasted kernels - garlic butter  
- relish with bellpepper, chervil, horseradish & leek

### The menu

Triglidae - fried corn - fennel

Veal tartare - aronia berries - hand-peeled shrimp - crisp sour dough  
- egg yolk cream - cress

Polenta - Havgus from Arla Unika - pickled green tomatoes - red tomatoes  
- parsley - anchovy mayo

Dove - beets - plum - horseradish - PEATED whisky

Ribeye - king trumpet - palm cabbage - tarragon - grilled parsley root  
- Danish oak

### The dessert

Blackberry - white chocolate - sour cream - pebbermint liquor

Apple - almonds - sour cream

Coffee - whisky - cream

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

1350,- per person