

## EN AFTEN PÅ REMISEN

*Bord kan bestilles til kl. 17.30 eller 18.30*

### Snacks

Hengemte hvide asparges - ansjos - persille - tomat  
Kalv - rabarber - æggeblomme & gin  
Rimet havørred - glaskål - yoghurt - agurk

### Brød

Focaccia - surdej - malt m. andefedt - friskost - artiskok  
- smør m. urter - ristede kerner

### Menuen

Pocheret lyssej - syltede & saltede tomater - kinakål  
- persille - sauce blanquette

Stegt multe - majs - fennikel - brunet smør - Vesterhavstost

Kammusling - blomkål - hasselnødder - karse

Lammeryg - ærter - små gulerødder - små rejer - dild

Presa - pak choi - små løg - kantarel - stikkelsbær-BBQ

### Dessert

*(1 servering, 3 retter)*

Jordbær - marcipan - hvid chokolade  
Bær - arme riddere - crème anglaise  
Solbær - kaffe - porter & fløde

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

**1350,- pr. kuvert**

**Snacks**

- Hengemte hvide asparges - ansjos - persille - tomat  
39,-  
Kalv - rabarber - æggeblomme & gin  
39,-  
Rimet havørred - glaskål - yoghurt - agurk  
39,-

**Brød**

- Focaccia - surdej - malt m. andefedt - friskost - artiskok  
- smør m. urter - ristede kerner  
59,-

**Retter**

(vi anbefaler 3-5 retter)

- Pocheret lyssej - syltede & saltede tomater - kinakål  
- persille - sauce blanquette  
149,-  
Stegt multe - majs - fennikel - brunet smør - Vesterhavsost  
149,-  
Kammusling - blomkål - hasselnødder - karse  
169,-  
Lammeryg - ærter - små gulerødder - små rejer - dild  
189,-  
*Tilkøb: Nye kartofler - smør - sprød surdej - pancetta*  
+49,-  
Presa - pak choi - små løg - kantarel - stikkelsbær-BBQ  
179,-  
*Tilkøb: Nye kartofler - Havgus & fløde - løg*  
+49,-

**Ost**

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

**Dessert**

(1 servering, 3 retter)

- Jordbær - marcipan - hvid chokolade  
Bær - arme riddere - crème anglaise  
Solbær - kaffe - porter & fløde  
149,-

**ENGLISH VERSION**



## A NIGHT AT REMISEN

Table can be booked at 5.30pm or 6.30pm

### Snacks

White asparagus - anchovy - parsley - tomato  
Veal - rhubarb - egg yolk & gin  
Cured sea trout - kohlrabi - yogurt - cucumber

### Bread

Focaccia - sourdough - malt w. graisse de canard - fresh cheese  
- artichoke - herb butter - roasted kernels

### Menu

Poached pollock - pickled & salted tomatoes - Chinese cabbage  
- parsley - blanquette sauce

Fried mullet - corn - fennel - browned butter - Vesterhavssost (cheese)

Scallop - cauliflower - hazelnuts - watercress

Lamb rack - peas - baby carrots - small shrimp - dill

Presse - pak choi - small onions - chanterelle - gooseberry-BBQ

### Dessert

*(1 serving, 3 courses)*

Strawberries - marzipan - white chocolate

Berries - French toast - crème anglaise

Blackcurrant - coffee - porter & cream

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

1350,- pr. person

### Snacks

- White asparagus - anchovy - parsley - tomato  
39,-  
Veal - rhubarb - egg yolk & gin  
39,-  
Cured sea trout - kohlrabi - yogurt - cucumber  
39,-

### Bread

- Focaccia - sourdough - malt w. graisse de canard - fresh cheese  
- artichoke - herb butter - roasted kernels  
59,-

### Courses

*(we recommend 3-5 courses)*

- Poached pollock - pickled & salted tomatoes - Chinese cabbage  
- parsley - blanquette sauce  
149,-  
Fried mullet - corn - fennel - browned butter - Vesterhavssost (cheese)  
149,-  
Scallop - cauliflower - hazelnuts - watercress  
169,-  
Rack of lamb - peas - baby carrots - small shrimp - dill  
189,-  
*Add on: New potatoes - butter - crispy sourdough - pancetta*  
+49,-  
Presa - pak choi - small onions - chanterelle - gooseberry-BBQ  
179,-  
*Add on: New potatoes - Havgus (cheese) & cream - onions*  
+49,-

### Cheese

- 3 Danish cheeses - redcurrant jelly - honey - nuts - crisps  
149,-

### Dessert

*(1 serving, 3 courses)*

- Strawberries - marzipan - white chocolate  
Berries - French toast - crème anglaise  
Blackcurrant - coffee - porter & cream  
149,-