

FROKOST

Serveres fra 11.30-15.00

[Book bord her](#)

Bøfsandwich m. sauce på egen whisky

Rå løg - syltede løg - bløde løg - remoulade - rødbede - ketchup
179,-

Remisens fiskefrikadelle

Remoulade - rugbrød - smør - cherrytomat - urtesalat
149,-

Remisens hønsesalat

Smørristet brød - tørsaltet bacon - svampe - tomat
149,-

Grillet sandwich m. Grambogård skinke

Emmentaler - kryddersmør - løg - dijon - cornichoner
149,-

3 stk. smørrebrød

Bagt torsk - persillerod - grønkål & Löjrum
Pocheret æg - syltet & cremet jordskokker & tørsaltet bacon
Tatar af kalvemørbrad - porre - palmekål & svampemayo
189,-

Ost

2 danske oste - hybenmarmelade - honning - nødder - sprødt
95,-

Dessert

(1 servering 2 retter)

Gulerod - Fionia Dark rom - fløde
Karamelliserede æbler - butterdej - vanilje
99,-

ENGLISH VERSION



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 - tomato
149,-

Grilled sandwich w. Grambogård ham

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

3 pieces of "smørrebrød"

Baked cod - parsley root - kale - Löjrum
Poached egg - pickled and creamy Jerusalem artichokes - dry salted bacon
Tartar of veal tenderloin - leek - palm cabbage - mayo w. mushroom
189,-

Cheese

2 Danish cheeses - rosehip jam - honey - served w. something crispy
95,-

Dessert

(1 serving 2 courses)

Carrot - Fionia Dark rum - cream
Caramelized apples - pastry - vanilla
99,-