

EN AFTEN PÅ REMISEN

Bord kan bestilles til kl. 17.30 eller 18.30

Snacks

Gillardeau-østers - dild - grape
Oscietra Caviar - blinis - syltede urter - double fraiche - purløg
Gris - estragon - piment

Brød

Surdejsbrød - focaccia - maltbrød - brunet yoghurtsmør
- artiskokcreme - friskost

Menuen

Sild - enebær - æble - vadouvan

Laks - ørred - skorzonerrød - palmekål - musling

Hummerravioli - hummersauce - Piment d'Espelette

And - brioche - tranebær

Beef Wellington - jordskok - rosmarin - tyttebær - rødvinssauce

Dessert

(1 servering - 3 retter)

Fransk nougat

Flødebolle m. mandarin

Amarena-kirsebær - mandler - kirsebær

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

1350,- pr. kuvert

Snacks

- Gillardeau-østers - dild - grape
1 stk. 59,- / 3 stk. 149,-
Oscietra Caviar - blinis - syltede urter - double fraiche - purløg
139,-
Gris - estragon - piment
59,-

Brød

- Surdejsbrød - focaccia - maltbrød - brunet yoghurtsmør
- artiskokcreme - friskost
59,-

Retter

(vi anbefaler 3-5 retter)

- Sild - enebær - æble - vadouvan
139,-
Laks - ørred - skorzonerrød - palmekål - musling
169,-
Hummerravioli - hummersauce - Piment d'Espelette
189,-
And - brioche - tranebær
199,-
Beef Wellington - jordskok - rosmarin - tyttebær - rødvinssauce
Deleret - min. 2 kuverter - pris pr. person
269,-

Tilkøb

- Pommes allumettes m. trøffelmayo
69,-
Julesalat - valnød - appelsin - balsamico
49,-

Ost

- Tomme de Savoie - Brillat Savarin - Drunken Dog - kvæde - nødder
149,-

Dessert

(1 servering - 3 retter)

- Fransk nougat
Flødebolle m. mandarin
Amarena-kirsebær - mandler - kirsebær
149,-

ENGLISH VERSION



A NIGHT AT REMISEN

Table can be booked at 5.30pm or 6.30pm

Snacks

Gillardeau oysters - dill - grapefruit
Oscietra Caviar - blinis - pickled herbs - double fraiche - chives
Pork - tarragon - piment

Bread

Sourdough bread - focaccia - malt bread - browned yogurt butter
artichoke cream - fresh cheese

Menu

Herring - juniper - apple - vadouvan

Salmon - trout - scorzonera - kale - mussel

Lobster ravioli - lobster sauce - Piment d'Espelette

Duck - brioche - cranberries

Beef Wellington - artichoke - rosemary - lingonberry - red wine sauce

Dessert

(1 serving - 3 dishes)

French nougat

Cream puff with mandarin

Amarena cherries - almonds - cherry

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

1350,- pr. person

Snacks

- Gillardeau oysters - dill - grapefruit
1 piece 59,- / 3 pieces 149,-
Oscietra Caviar - blinis - pickled herbs - double fraiche - chives
139,-
Pork - tarragon - piment
59,-

Bread

- Sourdough bread - focaccia - malt bread - browned yogurt butter
artichoke cream - fresh cheese
59,-

Menu

- (we recommend 3-5 dishes)*
Herring - juniper - apple - vadouvan
139,-
Salmon - trout - scorzonera - kale - mussel
169,-
Lobster ravioli - lobster sauce - Piment d'Espelette
189,-
Duck - brioche - cranberries
199,-
Beef Wellington - artichoke - rosemary - lingonberry - red wine sauce
Sharing dish - min. 2 servings - price per person
269,-

Sides

- Pommes allumettes with truffle mayo
69,-
Salad - walnut - orange - balsamic
49,-

Cheese

- Tomme de Savoie - Brillat Savarin - Drunken Dog - quince - nuts
149,-

Dessert

- (1 serving - 3 dishes)*
French nougat
Cream puff with mandarin
Amarena cherries - almonds - cherry
149,-