

EN AFTEN PÅ REMISEN

Bord kan bestilles til kl. 17.30 eller 18.30

[Book bord her](#)

Snacks

Rødbedetatar - brombær - karse

Brandade - kulmule - persille

Vildand - kålrabi - ansjos

Brød

Surdej - malt - chipa

Friskost - smør & bagt hvidløg - gulerod - ristede kerner

Menuen

Bagt torsk - persillerod - grønkål - Löjrum - skummende fiskesauce

Stegt helleflynder - selleri - blåmuslinger - timian

Pocheret æg - syltede, skummende & cremet jordkokker - tørsaltet bacon

Due - rødbeder - fermenterede æbler - peberrod - nedkogt bouillon

Stegt kalvemørbrad - porre - palmekål - løg fumet

Dessert

(1 servering 3 retter)

Gulerod - Fionia Dark rom - fløde

Karamelliserede æbler - butterdej - vanilje

Citron & marengs

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

1350,- pr. kuvert

Snacks

- Rødbedetatar - brombær - karse
39,-
Brandade - kulmule - persille
39,-
Vildand - kålrabi - ansjos
39,-

Brød

- Surdej - malt - chipa
Friskost - smør & bagt hvidløg - gulerod - ristede kerner
59,-

Retter

(vi anbefaler 3-5 retter)

- Bagt torsk - persillerod - grønkål - Löjrum - skummende fiskesauce
149,-
Stegt helleflynder - selleri - blåmuslinger - timian
149,-
Pocheret æg - syltede, skummende & cremet jordkokker - tørsaltet bacon
129,-
Due - rødbeder - fermenterede æbler - peberrod - nedkogt bouillon
169,-
Tilkøb Pommes puré m. urter
+49,-
Stegt kalvemørbrad - porre - palmekål - løg fumet
199,-
Tilkøb stuede kartofler - Vesterhavsost & svampe
+49,-

Ost

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

Dessert

(1 servering 3 retter)

- Gulerod - Fionia Dark rom - fløde
Karamelliserede æbler - butterdej - vanilje
Citron & marengs
149,-

ENGLISH VERSION



A NIGHT AT REMISEN

Table can be booked at 5.30PM or 6.30PM

[Book table here](#)

Snacks

Beetroot tartare - blackberries - cress

Brandade of hake - parsley

Duck - kohlrabi - anchovies

Bread

Sourdough - malt - chipa - fresh cheese - butter & baked garlic - carrot
- roasted kernels

Menu

Baked cod - parsley root - kale - Løjrum - foaming fish sauce

Fried halibut - celery - mussels - thyme

Poached egg - pickled, barmy & creamy Jerusalem artichokes
- dry salted bacon

Pigeon - beetroot - fermented apples - horseradish - boiled broth

Fried veal tenderloin - leek - palm cabbage - Løjrum

Dessert

(1 serving 3 courses)

Carrot - Fionia Dark rum - cream
Caramelized apples - pastry - vanilla
Lemon & merinque

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

1350,- pr. person

EVENING

Served from 5.30-10.00PM

[Book table here](#)

Snacks

- Beetroot tartare - blackberries - cress
39,-
- Brandade of hake - parsley
39,-
- Duck - kohlrabi - anchovies
39,-

Bread

- Sourdough - malt - chipa - fresh cheese - butter & baked garlic - carrot
- roasted kernels
59,-

Courses

(we recommend 3-5 courses)

- Baked cod - parsley root - kale - Løjrum - foaming fish sauce
149,-
- Fried halibut - celery - mussels - thyme
149,-
- Poached egg - pickled, barmy & creamy Jerusalem artichokes
- dry salted bacon
129,-
- Pigeon - beetroot - fermented apples - horseradish - boiled broth
169,-
Add on "pommes puré" w. herbs
+49,-
- Fried veal tenderloin - leek - palm cabbage - Løjrum
199,-
Add on stewed potatoes - "vesterhavs" cheese - mushrooms
+49,-

Cheese

- 3 Danish cheese - rosehip jam - honey - nuts - served w. something crispy
149,-

Dessert

(1 serving 3 courses)

- Carrot - Fionia Dark rum - cream
Caramelized apples - pastry - vanilla
Lemon & merinque
149,-