

EN AFTEN PÅ REMISEN

Bord kan bestilles til kl. 17.30 eller 18.30

Snacks

Røgede mandler
Ceviche af hamachi - grøn tabasco - lime
Gris - estragon - Piment d'Espelette

Brød

Surdejsbrød - græskar-/tranebærbrød - Sicilian pesto - citronmelissesvær

Menuen

Straciatella - san marzano - ananas - umodne ferskner - trøffel - focaccia

Morkel - lyssej - rabarber - pommes puré

Hummerravioli - hummersauce - Piment d'Espelette

And - fersken - brioche

Beef Wellington - kejsershat - selleri - timian - flamberet pebersauce

Dessert

(1 servering - 3 retter)

Yuzu pie - marengs

Flødebolle - rabarber

Crème brûlée - kaffe

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

1350,- pr. kuvert

Snacks

Røgede mandler
59,-

Ceviche af hamachi - grøn tabasco - lime
59,-

Gris - estragon - Piment d'Espelette
59,-

Brød

Surdejsbrød - græskar-/tranebærbrød - Sicilian pesto - citronmelissesøm
59,-

Retter

(vi anbefaler 3-5 retter)

Straciatella - san marzano - ananas - umodne ferskner - trøffel - focaccia
149,-

Morkel - lyssej - rabarber - pommes puré
169,-

Hummerravioli - hummersauce - Piment d'Espelette
189,-

And - fersken - brioche
169,-

Beef Wellington - kejsershat - selleri - timian - flamberet pebersauce
Deleret - minimum 2 kuverter - pris pr. person
289,-

Tilkøb

Grov kartoffelmos - urter - græskarkerner
49,-

Haricots verts - skalotter
59,-

Ost

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

Dessertbræt

(1 servering - 3 retter)

Yuzu pie - marengs
Flødebolle - rabarber
Crème brûlée - kaffe
149,-

AFTEN SIGNATURMENU

Serveres fra 17.30-22.00

Brød

Surdejsbrød - græskar-/tranebærbrød - Sicilian pesto - citronmelissesmør

Forret

Hummerravioli - hummersauce - Piment d'Espelette

Hovedret

Beef Wellington - kejsershat - selleri - timian - flamberet pebersauce

Dessert

Affogato - vaniljeis - espresso

Minimum 2 kuverter - pris pr. person

539,-

ENGLISH VERSION



A NIGHT AT REMISEN

Table can be booked at 5.30pm or 6.30pm

Snacks

Smoked almonds
Hamachi ceviche - green Tabasco - lime
Pork - tarragon - Piment d'Espelette

Bread

Sourdough bread - pumpkin/cranberry bread - Sicilian pesto - lemon balm
butter

Menu

Stracciatella - San Marzano - pineapple - unripe peaches - truffle - focaccia

Morel mushroom - pollock - rhubarb - pommes purée

Lobster ravioli - lobster sauce - Piment d'Espelette

Duck - peach - brioche

Beef Wellington - king oyster mushroom - celeriac - thyme - flambéed pepper
sauce

Dessert

(1 serving - 3 dishes)
Yuzu pie - meringue
Cream puff - rhubarb
Crème brûlée - coffee

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

1350,- pr. person

EVENING À LA CARTE

Served from 5.30-10.00PM

Snacks

- Smoked almonds 59,-
- Hamachi ceviche - green Tabasco - lime 59,-
- Pork - tarragon - Piment d'Espelette 59,-

Bread

- Sourdough bread - pumpkin/cranberry bread - Sicilian pesto - lemon balm butter 59,-

Menu

(we recommend 3-5 dishes)

- Stracciatella - San Marzano - pineapple - unripe peaches - truffle - focaccia 149,-
- Morel mushroom - pollock - rhubarb - pommes purée 169,-
- Lobster ravioli - lobster sauce - Piment d'Espelette 189,-
- Duck - peach - brioche 169,-
- Beef Wellington - king oyster mushroom - celeriac - thyme - flambéed pepper sauce
- Sharing dish - minimum 2 servings - price per person 289,-

Sides

- Rustic mashed potatoes - herbs - pumpkin seeds 49,-
- Haricots verts - shallots 59,-

Cheese

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

Dessert

- (1 serving - 3 dishes)
- Yuzu pie - meringue
- Cream puff - rhubarb
- Crème brûlée - coffee 149,-

EVENING SIGNATURE MENU

Served from 5.30-10.00PM

Bread

Sourdough bread - pumpkin/cranberry bread - Sicilian pesto
- lemon balm butter

Starter

Lobster ravioli - lobster sauce - Piment d'Espelette

Main Course

Beef Wellington - king oyster mushroom - celeriac - thyme
- flambéed pepper sauce

Dessert

Affogato - vanilla ice cream - espresso

Minimum 2 servings - price per person

539,-