REMISEN
RESTAURANT NYBORG DESTILLERI

FROKOST

Serveres onsdag til søndag fra 11.30-15.00

Smørrebrød
Æg - håndpillede rejer - urtemayo - citron - saltet tomat - (Caviar + 150,-)

Marinerede sild - karrycreme - syltede sennepsfrø - rødløg - citrontimian

Fiskefilet - rustik remoulade - syltede rødløg - citron - mizuna

Hønsesalat - sprødt skind - vagtelæg- marinerede æbler- purløg

Postej af Grambogård gris - rosmarinbacon - chutney - dijonmayo - syltet bede - agurk

Grillet svinekam – syltet rødkål – sprøde svær – appelsincreme – rødkålsspire

Rørt oksetatar - kartoffelchips - trøffelcreme - karse

Andeterrine – tyttebær – bløde løg – peberrod – blomsterkarse

1 stk. 89,- / 2 stk. 159,- / 3 stk. 189,-

Burger m. Grambogård okse
Briochebolle - karamelliserede løg - BBQ dressing - drueagurk - hjertesalat - rødløg
149,-

Vol au vent m. hønsefrikassé
Blancheret selleri - trøffel - persille - frisé
149,-

Ost & dessert
Arla Unika oste & knækbrød
Abrikosmarmelade - syltede nødder i Dark Horse - rosiner i Fionia Rom
3 slags 129,-
5 slags 169,-

Ris a la mande
Kirsebærsauce – sprøde mandler – vanilje
89,-

Kirsebærtærte m. mandelcrumble
Vaniljeis m. søde ris – kirsebærskum – kandiserede mandler
109,-

REMISEN
RESTAURANT NYBORG DESTILLERI

LUNCH

Served Wednesday to Sunday from 11.30am-3.00pm

Smørrebrød
Soft-boiled egg - hand-peeled shrimp - herb mayo - lemon - salted tomato - (Caviar +150,-)

Marinated herring – curry cream – pickled mustard seeds – red onion – lemon thyme

Crispy fish fillet - rustic remoulade - pickled onion - lemon - mizuna

Chicken salad - crispy - quail egg- marinated apples - chives

Terrine of Grambogaard pork – rosemary bacon – Dijon mayo – pickled beetroot – cucumber

Grilled pork loin – pickled red cabbage – crispy crackling – orange cream – red cabbage sprouts

Stirred veal tartare - potato chips - truffle cream - cress

Duck terrine – lingonberries – caramelized onions – horseradish - flowercress

1 pc. 89,-/ 2 pcs. 159,-/ 3 pcs. 189,-

Burger with Grambogård beef
Brioche bun – caramelized onions – BBQ dressing – pickled cucumber - Romaine lettuce - red onion
149,-

Vol au vent w. chicken fricassee
Blanched celery – truffle - parsley - frisée
149,-

Cheese & desserts
Arla Unika cheeses & crisp bread
Apricot jam - pickled nuts in Dark Horse - raisins in Fionia rum
3 varieties 129,-
5 varieties 169,-

Risalamande
Cherry sauce – crispy almonds – vanilla
89,-

Cherry pie with almond crumble
Vanilla ice cream with sweet rice – cherry foam – candied almonds
109,-