

EN AFTEN PÅ REMISEN

Serveres Fredag & Lørdag kl. 17:30 - 22:00

Snacks

Frølår i Orlydej – Estragoncreme – Purløg
Rimmet Kammusling – Tatar af Agurk – Citrus
Tatar – Crustade – Whisky

Brød

Grydebrød af Ø-landshvede & Rug – Surdejsbrød med Spelt & Olivenolie
Luftig Brunet Smør – Koldpresset Rapsolie – Saltede & Røgede Mandler

Menu

Laks & Agurk

Syrnet Fløde – Røg Ost – Håndpillede Rejer – Dildolie – Coral

Croquette de Poisson Blanc

Beurre Blanc m. Baksuld – Rogn – Purløg

Ravioli med Krabbe

Sauce Blanquette – Brændt Porre

Helleflynder en Croute

Hummerbisque – Pommes Anna – Perleløg – Syltet Kål – Sprød Kå

Unika Ost

5 Udvalgte Oste fra Arlas Unika Serie – m. Behørig Garniture

Solbærsorbet

Friskost m. Vanilje – Krystaliseret Chokolade

1399,- pr. person

Ovenstående menu inkl. velkomstcocktail,
6 retters vinmenu & kaffe m. avec

A LA CARTE

Serveres Fredag & Lørdag kl. 17:30 - 22:00

Snacks

Saltede & Røgede Mandler - Oliven - Chips
49,-

Rimmet Kammusling - Tatar af Agurk - Citrus
49,-

3stk Frølår i Orlydej - Estragoncreme - Purløg
119,-

3stk Friterede Østers - Sauce Gribiche - Grillet Citron
119,-

Brød

Surdejsbrød med Spelt & Olivenolie - Luftig Brunet Smør

Forretter

Laks & Agurk

Syrnet Fløde - Røg Ost - Håndpillede Rejer - Dildolie - Korall
119,-

Croquette de Poisson Blanc

Beurre Blanc - Bakskuld - Rogn - Purløg
119,-

Ravioli med Krabbe

Sauce Blanquette - Brændt Porre
119,-

Rørt Oksetatar

Sauce Choron - Whisky - Skalotter - Chips
149,-

Hovedretter

Helleflynder en Croute

Hummerbisque - Perleløg - Syltet Kål - Sprødt Kål - Pommes Anna
299,-

Farseret Hane

Brunet Sellericreme med Sort Hvidløg - Bagte Løg - Bær Gastrique -
Svampe a la Creme - Pommes Anna
249,-

Rørt Oksetatar

Sauce Choron - Whisky - Skalotter - Chips - Pommes Rissoles med Revet
Parmesan & Timian
249,-

Ribeye af Kalv a la Poivre

Variaton af Løg - Pommes Rissoles med Revet Parmesan & Timian
379,-

Ost & Desserter

Unika ost

3/5 udvalgte Oste fra Arlas Unika Serie - m. Behørig Garniture
129,-/169,-

Klassisk Creme Brûle

Tonkabønne is - Brændt Hvid Chokolade
109,-

Solbørsorbet

Friskost m. Vanilje - Krystaliseret Chokolade
109,-

A NIGHT AT REMISEN

Served Friday & Saturday at 5:30PM - 10:00PM

Snacks

Frog Legs in Orlydough – Tarragon Cream - Chives
Cured Scallop - Cucumber Tartare - Citrus
Beef Tatare - Croustade – Whisky

Bread

Sour Dough Bread with Spelt & Olive Oil
Aired Browned Butter – Cold-Pressed Rapeseed Oil – Salted & Smoked
Almonds

Menu

Salmon & Cucumber

Soured Cream – Smoke Cheese – Hand-Peeled Shrimps – Dill Oil – Coral

Croquette de Poisson Blanc

Beurre Blanc with Bakskuld – Roe - Chives

Ravioli With Crab

Sauce Blanquette – Burnt Leek

Halibut en Croute

Lobster Bisque – Pommes Anna – Small Onions – Pickled Cabbage – Crispy
Cabbage

Unika Cheese

A selection of 5 different kinds of Cheese from Arla Unika with Garnish

Blackcurrant Sorbet

Cream Cheese with Vanilla - Crystalized Chocolate

1399,- pr. person

A Night at Remisen is including the whole Menu, Wine Pairing, Aperitif, Coffeé and
Avec

A LA CARTE

Served Friday & Saturday at 5:30PM - 10:00PM

Snacks

Salted & Smoked Almonds - Olives - Chips
49,-

Cured Scallop - Cucumber Tartare - Citrus
49,-

3pcs of Frog Legs in Orlydough - Tarragon Cream - Chives
119,-

3pcs of Fried Oysters - Sauce Gribiche - Grilled Lemon
119,-

Bread

Sourdough Bread with Spelt & Olive Oil - Aired Browned Butter

Starters

Salmon & Cucumber

Soured Cream - Smoke Cheese - Hand-Peeled Shrimps . Dill Oil - Coral
119,-

Croquette de Poisson Blanc

Beurre Blanc - Bakskuld - Roe - Chives
119,-

Ravioli with Crab

Sauce Blanquette - Burnt Leek
119,-

Beef Tartare

Sauce Choron - Whisky - Shallots - Chips
149,-

Mains

Halibut en Croute

Lobster Bisque - Small onions - Pickled Cabbage - Crispy Cabbage - Pommes Anna
299,-

Stuffed Chicken

Browned Cellery Cream with Black Garlic - Baked Onions - Berry Gastrique - Pommes Anna
249,-

Beef Tartare

Sauce Choron - Whisky - Shallots - Chips - Pommes Rissoles with Grated Parmesan & Thyme
249,-

Ribeye of Veal a la Poivre

Variaton of Onions - Pommes Rissoles with Grated Parmesan & Thyme
379,-

Cheese & Desserts

Unika Cheese

3 or 5pcs of selected Cheese from Arla Unika with Garnish
129,-/169,-

Classic Creme Brûlée

Tonka Bean Ice Cream - Caramelized White Chocolate
109,-

Blackcurrant Sorbet

Cream Cheese with Vanilla - Crystalized Chocolate
109,-