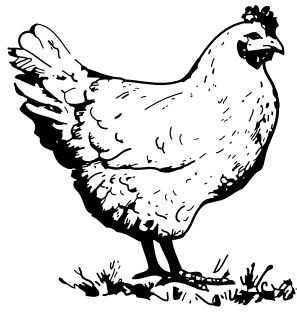


FROKOST



Ravage
RESTAURANT & BAR ANNO 2013

Røget færøsk laks

rygeostcrème – brændte løg – agurk – rugbrøds crumble 135
Smoked Faroe Island salmon – smoked cream cheese – burnt onion – cucumber – rye crumble

Stegt hummer

bisque – crème fraîche – Pernod – æbler – agurk – grillet brød 135
Fried lobster – bisque – sour cream – Pernod – apple – cucumber – grilled bread

Moules Marinières

gulerødder – bladselleri – lime – hvidvin – fløde 100
Moules Marinières – carrots – celery – lime – white wine – cream

Foie gras terrin

balsamico – purløg – toast 135
Foie gras terrine – balsamic vinegar – chives – toast

Rørt tatar

æggeblomme – cognac 115
Stirred beef tartare – egg yolk – cognac

Rødbede carpaccio

Philadelphia crème – saltede mandler 115
Beetroot Carpaccio – cream cheese – salted almonds

Østers

tabasco – karse – vinaigrette per styk 25
Oysters – tabasco – cress – vinaigrette – a piece



Omelet

ost – svampe – sprød salat 125
Omelette – cheese – mushrooms – crispy salad

Croque

kartoffel rösti – Bayonne skinke – Mornay sauce – ost – sprød salat 135
Croque – rösti potatoes – Bayonne ham – Mornay sauce – cheese – crispy salad

Chevre Chaud

pinjekerner – valnødder – æbler – rødvin-vinaigrette 165
Chevre Chaud – pine nuts – walnuts – apples – red wine vinaigrette

Caesar Salat

kylling – parmesan – Ventrèche bacon – croutoner 165
Caesar salad – chicken – parmesan cheese – Ventrèche bacon – croutons

Moules Frites

gulerod – bladselleri – lime – hvidvin – urter – fritter 185
Moules Frites – carrot – celery – lime – white wine – herbs – chunky chips

Charcuterie

145 / 215

Classic Club

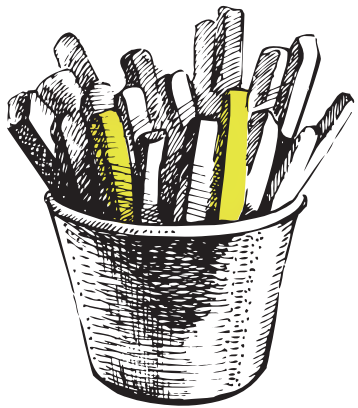
fritter – chili mayo 155
Classic Club – chunky chips – chili mayo

Rørt tatar

æggeblomme – cognac – fritter 190
Stirred beef tartare – egg yolk – cognac – chunky chips

Burger

brioche – friteret kylling – salsa – hvidløg – estragon – blåskimmelost 185
Burger – brioche – deep fried chicken – salsa – garlic – tarragon – blue cheese



DESSERTS & FROMAGE

Dessert & Ost – Desserts & Cheese

Crème Brûlée

100

Crème Brûlée

Vaffel

vanilje is – chokolade sauce 125

Waffle – vanilla ice cream – chocolate sauce

Gateau Marcel

frysetørrede hindbær – saltkaramel 125

Gateau Marcel – dried raspberries – salted caramel

Crêpes Suzette

mandler – Grand Marnier – vanilje is 125

Crêpes Suzette – almonds – Grand Marnier – vanilla ice cream

Franske oste

3/5 slags 110/175

French cheese – 3/5 kinds

ACCOMPAGNEMENTS

Tilbehør – Side orders

Fritter

chili mayo 45

Chunky chips – chili mayo

Hjertesalat

vinaigrette 45

Crispy salad – vinaigrette

Tartiflette

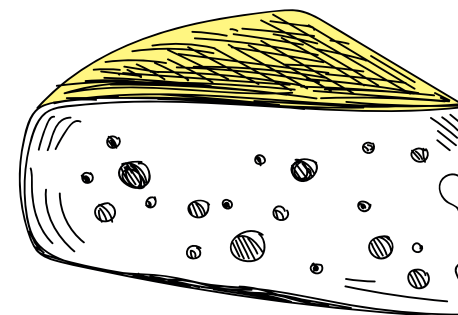
spinat – Cru – kartofler – fløde – hvidløg 85

Tartiflette – spinach – Cru cheese – potatoes – cream – garlic

Haricot verts

sennepsvinaigrette 65

Haricot verts – mustard vinaigrette



DESSERTVINE – DESSERT WINE

2013 Sauternes Barsac Chateau Grillon. . DKK 115 / 695 – €16.00 / €96.00
2005 Colheita Port, Santa EufemiaDKK 95 / 595 – €13.10 / 82.10

KAFFE – COFFEE

Filterkaffe DKK 30 / €4.25
Espresso DKK 25 / €3.50
Macchiato DKK 30 / €4.25
Cortado DKK 35 / €4.75
Americano DKK 35 / €4.25
Café au Lait. DKK 45 / €6.25
Cappuccino DKK 45 / €6.25
Café Latte. DKK 48 / €6.75
Te DKK 45 / €6.25
Varm chokolade – flødeskum. DKK 55 / €7.75
French Coffee – Martell Cognac & Cream DKK 90 / €12.50
Italian Coffee – Amaretto & Cream DKK 90 / €12.50
Irish Coffee – Jameson's & Cream DKK 90 / €12.50
Fireball Cinnamon Whisky & Cream DKK 90 / €12.50

Hjemmelavede petits fours – 3 stk DKK 65 / €9



AVECS

Cognac – 4 cl.

Chateau Montifaud VSOP Grande Champagne 8–10 år Arianne DKK 80 / €11
Martell VSOP. DKK 75 / €10.25
Remy Martin VSOP DKK 90 / €12.50
Chateau Montifaud XO Petite Champagne 30 år Arianne DKK 130 / €18
Remy Martin XO. DKK 175 / €24.50
Chateau Montifaud Heritage Louis Vallet 50 år DKK 175 / €24.50
Martell XO DKK 185 / €25.75

Armagnac – 4 cl.

Marcel Trépout VSOP. DKK 90 / €12.50
Marcel Trépout XO DKK 100 / €14.00
Marcel Trépout 1985 DKK 115 / €16.00
Baron de Sigognac BAS Armagnac VSOP DKK 75 / €10.25
Baron de Sigognac BAS Armagnac 1973 DKK 175 / €24.50
Baron de Sigognac BAS Armagnac 1967 DKK 195 / €27.00

Grappa – 4 cl.

Grappa Le Dic' Otto Lune DKK 85 / €11.75

Calvados – 4 cl.

Boulard Grand Solage DKK 75 / €10.25
Boulard XO. DKK 115 / €16.00
Lemorton Calvados Reserve 8 ans DKK 90 / €12.50
Lemorton Calvados Hors d'Age 15 ans. DKK 145 / €20.00
Calvados Royal Chateau du Breuil DKK 180 / €25.00

Rom – 4 cl.

Clément Rhum VSOP Vieux Agricole Martinique DKK 95 / €13.25
Diplomático Reserva Exclusiva Venezuela DKK 80 / €11
Diplomático Vintage 2002 Venezuela DKK 145 / €20.00
Diplomático Ambassador Selection de Venezuela. DKK 175 / €24.50
Gosling's Family Reserve Old Rum Bermuda. DKK 125 / €17.50
Barbancourt 15 år Rhum Agricole Haiti DKK 110 / €15.25
Havana Selección de Maestros Cuba DKK 95 / €13.25
Ron Matusalem Gran Reserva 15 Solera Cuba DKK 75 / €10.25
Ron Matusalem Gran Reserva 23 Solera Cuba DKK 110 / €15.25
Richland Rum, Georgia USA DKK 120 / €16.75
West Indian Rum & Cane, French Overseas XO Rum DKK 85 / €11.75

Whisky & Bourbon – 4 cl.

Aberlour 12 y.o. Double Cask Matured. DKK 75 / €10.25
Highland Park Single Malt 12 år DKK 90 / €12.50
Caol Ila Distillers Edition Islay Single Malt DKK 115 / €16.00
Glenfiddich Single Malt 12 år DKK 100 / €14.00
Glenfiddich Single Malt 18 år DKK 150 / €21.00
The Glenlivet Founders Reserve DKK 80 / €11.00
The Balvenie Double Wood 12 år DKK 110 / €15.25
Scapa the Orcadian Single Malt 16 år DKK 130 / €18.00
Rittenhouse Straight Rye Whisky 100 proof DKK 75 / €10.50
Jefferson's 10-year-old Kentucky Straight Bourbon Whisky DKK 90 / €12.50

Likører / Liqueurs – 4 cl.

Dom Benedictine DKK 55 / €7.75
Grand Marnier Jaune. DKK 50 / €7.00
Liqueur de Châtaigne – kastanjelikør DKK 50 / €7.00
Chartreuse Verte DKK 55 / €7.75
Amaretto Disaronno DKK 55 / €7.75
Licor 43 DKK 50 / €7.00