



DÎNER

À la Ravage

3 RETTERS MENU 375

Spørg din tjener om aftenens menu
og vegetarmenu

3 COURSE MENU €50.50

Please ask your waiter about the evening menu
and vegetarian menu

FORRETTER**Østers 30**

Fine de Claire - rosé vinaigrette

Gratinerede østers 3 stk. 125/6 stk. 240
Parmesan - spinat - brød - hollandaise

Pil selv rejer 125

Rosé rejer - citronmayo - grillet foccacia - frisée salat

Fruits de mer 295

*Østers - krabbeklo - jomfruhummer - rosé rejer
- blåmuslinger fra Limfjorden - mayonnaise
- vinaigrette - citron - grillet brød*

Grillet ½ hummer /dagspris

Dildmayonnaise - citron - grillet foccacia

Moules 110/175

*Blåmuslinger fra Limfjorden - gulerødder
- bladselleri - citron - hvidvin - fløde*

Røget laks 135

*Rygeost - saltet agurk - tomat
- grillet brød - frisée*

Svampe a la creme 165

Svampe - parmesan - fløde - persille - grillet brød

Escargots 125

*Snegle - smør - hvidløg
- citron - brød - tomat - persille*

Chèvre chaud 120

*Gratineret gedeost - salat - valnødder
- bolchebeder - vinaigrette - rosmarin*

Rørt tatar 115/175

*90g/140g tatar af dansk jersey okseinderlår
- æggeblomme - cognac*

Charcuterie 135

Små delikatesser

STARTERS**Oysters €4.25**

Fine de Claire - rosé vinaigrette

Oysters au gratin 3 pcs. €17.75/6 pcs. €34.25
Parmesan - spinach - bread - hollandaise

Shrimps in the shell €17.75

Rosé shrimps - lemon mayo - grillet foccacia - frisée

Fruits de mer €42.25

*Oysters - crab claw - langoustine - rosé shrimps -
blue-lipped mussels from Limfjorden - mayonnaise -
vinaigrette - lemon - grilled bread*

Grilled ½ lobster /today's price

Dill mayonnaise - lemon - grilled foccacia

Moules €15/25

*Blue-lipped mussels from Limfjorden - carrots -
celery - lemon - white wine - cream*

Smoked salmon €19.25

*Smoked cheese - salted cucumber - tomato -
grilled bread - frisée*

Mushroom a la creme €23.50

Mushroom - Parmesan - cream - parsley - grilled bread

Escargots €17.75

*Snails - butter - garlic -
lemon - bread - tomato - parsley*

Chèvre chaud €17

*Goat's cheese au gratin salad - walnuts -
beetroot - vinaigrette - rosemary*

Stirred beef tartare €16.50/25

*90g/140g tartare of Danish Jersey topside -
egg yolk - cognac*

Charcuterie €19.25

Small delicacies



HOVEDRETTER

Dagens fisk 245

Dansk fisk - stegt blomkål - tomat - hummersauce
- kartofler

Stegt pighvar 275

Jordkokkepuré - spinat - Beurre Blanc - kartofler

Lammekrone 275

Ærter Francaise - sprød risotto - sauce

Steak frites 295

Steak - bagt løg - friter
Vælg mellem béarnaise eller pebersauce

Peberbøf 345

Oksemørbrad - haricots verts - tomat
- friter - pebersauce

TILBEHØR

Friter 55

Chilimayo

Salade verte 45

Vinaigrette

Ærter Francaise 65

Ærter - hjertesalat - bacon - løg - hvidløg - smør

Kartofler 45

Smør - salt - persille

Béarnaise 45

DESSERT OG OST

Crème brûlée 115

Fløde - fransk polynesisk vanilje

Tarte au citron 110

Marengs - citronsauce - citronsorbet

Crêpes suzette 110

Flamberede pandekager - mandler
- Grand Marnier - vaniljeis

Jordbær 120

Blåbærsauce - vaniljeis - mynte

Ost pr. stk. 40/3 stk. 95

Sprødt - sødt

Hjemmelavede petits fours pr. stk. 20/3 stk. 55

MAINS

Today's fish €35

Danish fish - pan-fried cauliflower - tomato - lobster sauce -
potatoes

Pan-fried Turbot €39.25

Jerusalem artichoke puree - spinach - Beurre Blanc - potato

Rack of lamb €39.25

Peas Francaise - crispy risotto - sauce

Steak frites €42

Steak - baked onion - chunky chips
Choose between béarnaise sauce or pepper sauce

Pepper steak €49.25

Beef tenderloin - haricots verts - tomato -
frites - pepper sauce

SIDE ORDERS

Chunky chips €7.50

Chili mayo

Salade verte €6.50

Vinaigrette

Peas Francaise €9.25

Peas - romaine lettuce - bacon - onion - garlic - butter

Potatoes €6.50

Butter - salt - parsley

Béarnaise €6.50

DESSERT AND CHEESE

Crème brûlée €16.50

Cream - French Polynesian vanilla

Tarte au citron €15.75

Meringue - lemon sauce - lemon sorbet

Crêpes suzette €15.75

Flambéed pancakes - almonds -
Grand Marnier - vanilla ice cream

Strawberry €17

Blueberry sauce - vanilla ice cream - mint

Cheese apiece €5.75/3 pcs. €13.50

Crisp - sweet

Homemade petits fours apiece €2.75/3 pcs. €7.75

Une Belle Soirée

Ravage
RESTAURANT & BAR ANNO 2013

Kongens Nytorv 16 - 1050 København K - +45 3332 5151 - ravage@sovino.dk - www.ravage.dk
Køkkenets åbningstider: Fredag - Lørdag 11.00 - 23.00 - Søndag - Torsdag 11.00 - 22.00
Kitchen opening hours: Friday - Saturday 11.00 - 23.00 - Sunday - Thursday 11.00 - 22.00