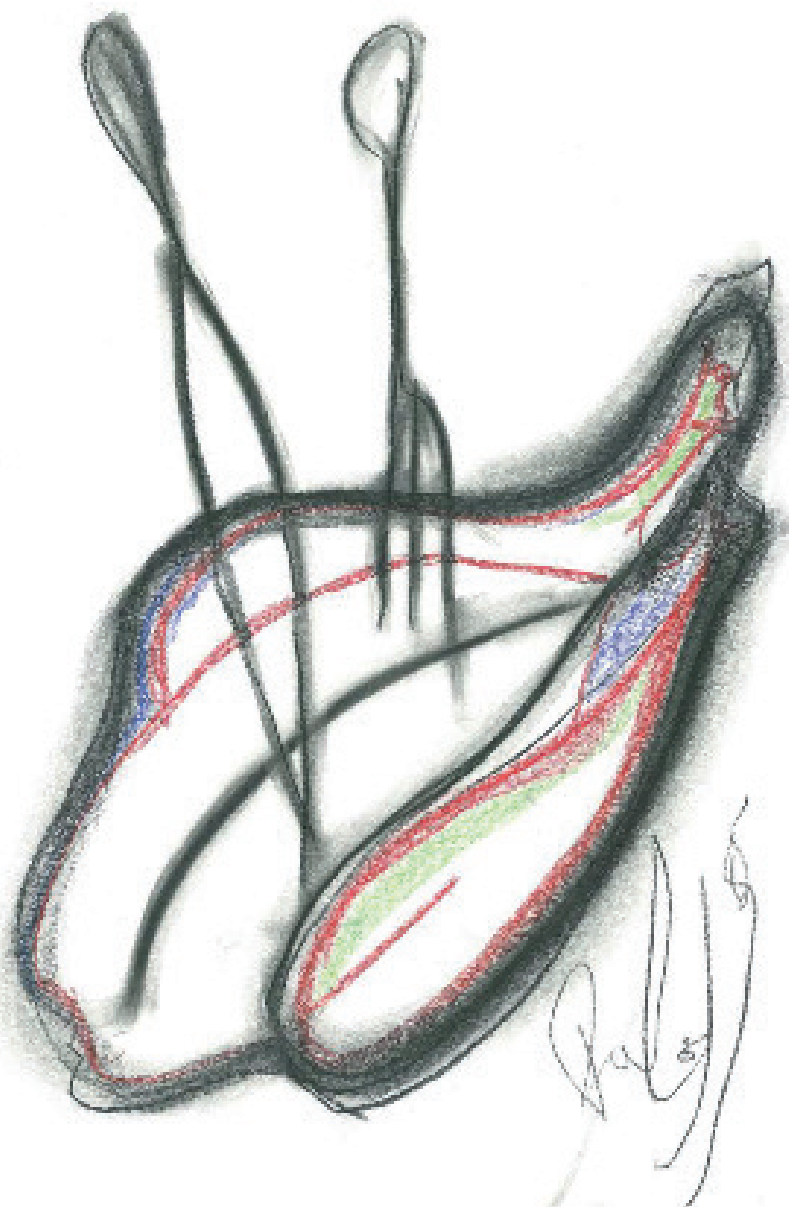


AFTEN



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

MENU THÉÂTRE

Hver dag 17.00-18.30
Every day between 17.00 and 18.30

Chevre Chaud 295
paneret fransk gedeost – pinjekerner
- valnødder – æbler – rødvins-vinaigrette

Coq au vin
Ventrèche bacon – champignon
- perleløg – knust kartoffel

€42,25 **Chevre Chaud**
breaded French goat's cheese – pine nuts –
walnuts – apples – red wine vinaigrette

Coq au vin
Ventrèche bacon – mushrooms –
pearl onion – crushed potatoes

ENTRÉES

Forretter - Starters

Østers 25
franske østers – tabasco – karse
- rosé vinaigrette – per styk

Fransk løgsuppe 110
løg – butterdej – paprika

Moules 100/165
blåmuslinger – gulerødder – bladselleri
- lime – hvidvin – fløde

Varmrøget laks 145
agurk – hvidkål – purløg
- citruscreme – grillet brød

Danske frilandssnegle 145
brød – hvidløg – smør – urter

Grillet hjertesalat 95
vinaigrette – comté – saltmandler

Ostefondue 185
Bayonne skinke – kartofler – cornichoner
- brød – sprød salat
- med trøffel + 45

Paté de campagne 145
bacon – syltede perleløg – cornichoner – brød

Chevre Chaud 110
paneret fransk gedeost – pinjekerner
- valnødder – æbler – rødvins-vinaigrette

Rørt tatar 115/175
90g/140g tatar af dansk økologisk okseinderlår
- æggeblomme – cognac

Charcuterie 145 / 215
små delikatesser

€3,50 **Oysters**
French oysters – tabasco – cress –
rosé vinaigrette – a piece

€19,25 **French onion soup**
onion – puff pastry – paprika

€14/24 **Moules**
blue-lipped mussels – carrots –
celery – lime – white wine – cream

€20,75 **Smoked salmon**
cucumber – white cabbage – chives –
citrus cream – grilled bread

€20,75 **Danish free-range snails**
bread – garlic – butter – herbs

€13,50 **Grilled romaine lettuce**
vinaigrette – comté – salted almonds

€26,50 **Cheese Fondue**
Bayonne ham – potatoes – cornichons –
bread – crispy salad –
with truffles + €6,42

€20,75 **Paté de campagne**
bacon – pickled pearl onions – cornichons – bread

€15,75 **Chevre Chaud**
breaded French goat's cheese – pine nuts –
walnuts – apples – red wine vinaigrette

€16,50/25 **Stirred beef tartare**
90g/140g tartare of Danish organic beef –
egg yolk – cognac

€21/31 **Charcuterie**
small delicacies



PLATS PRINCIPAUX

Hovedretter – Mains

Meunière-stegt rødspætte 185	€26,50	Fried plaice Meunière
kartofler – kapers – citron		potatoes – capers – lemon
Dagens fisk 235	€33,50	Fish of the day
citron – dildolie – syltede hyben - saltmandler – fennikel – beurre blanc		lemon – dill oil – pickled rosehips – salted almonds – fennel – beurre blanc
Coq au vin 235	€33,50	Coq au vin
Ventrèche bacon – champignon – perleløg - knust kartoffel		Ventrèche bacon – mushrooms – pearl onion – crushed potatoes
Lammefilet 235	€33,50	Lamb fillet
urte crust – selleri puré - rosenkål – sauce		herb crust – celeriac purée – Brussel sprouts – sauce
Steak Frites 295	€42,25	Steak Frites
rib eye – fritter – béarnaise		rib eye – chunky chips – béarnaise sauce
Peberbøf 395	€56,50	Pepper steak
dansk økologisk oksemørbrad – fritter - sæsongrønt – pebersauce		Danish organic beef tenderloin – chunky chips – seasonal vegetables – pepper sauce

ACCOMPAGNEMENTS

Tilbehør – Side orders

Fritter 45	€6,50	Chunky chips
chili mayo		chili mayo
Hjertesalat 45	€6,50	Crispy Romaine lettuce
vinaigrette		vinaigrette
Saltbagte rødbeder 65	€9,25	Salt baked beetroot
Sæsongrønt 65	€9,25	Seasonal vegetables
smør – hvidløg		butter – garlic

DESSERTS & FROMAGE

Dessert & Ost – Desserts & Cheese

Crème Brûlée 100	€14,25	Crème Brûlée
fløde – Bourbon vanilje		cream – Bourbon vanilla
Tarte Tatin 110	€17,75	Tarte Tatin
æble – butterdej – karamel – vaniljeis		apple – puff pastry – caramel – vanilla ice cream
Vores Gateau Marcel 115	€16,50	Our Gateau Marcel
mørk chokolade – hvid chokolade – citron – kakao		dark chocolate – white chocolate – lemon – cocoa
Crêpes Suzétte 125	€17,75	Crêpes Suzétte
crêpes – mandler – Grand Marnier – vaniljeis		crêpes – almonds – Grand Marnier – vanilla ice cream
Ost 45	€6,50	Cheese
franske oste – sprødt – sødt – per styk		French cheese – crispy – sweet – a piece

DESSERTVINE – DESSERT WINE

2015	Sauternes Barsac Chateau Grillon. .	DKK 115 / 695 – €16.00 / €96.00
2007	Colheita Port, Santa Eufemia	DKK 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