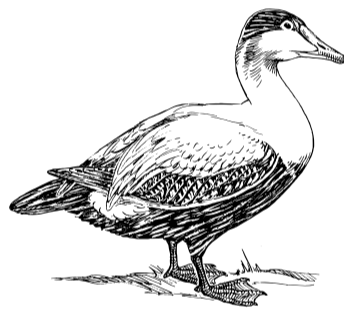
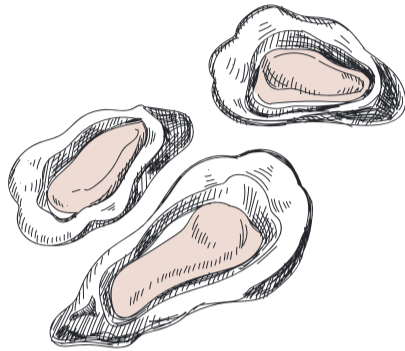


## AFTEN



*Ravage*  
RESTAURANT & BAR ANNO 2013

**MENU THÉÂTRE**

Hver dag 17.00-18.30  
Every day between 17.00 and 18.30

**Grillede asparges**

bacon mayo – friterede jordskokker

*Grilled asparagus – bacon mayo – fried Jerusalem artichoke*

**Stegt rødfisk**

citron – smør – tomat – spinat – forårsløg – kartofler

*Grilled redfish – lemon – butter – tomato – spinach – spring onion – potatoes*

295 / €42,25

**ENTRÉES**

Forretter - Starters

**Østers**

tabasco – karse – vinaigrette per styk 25

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

**Gratinerede jomfruummere**

dyp – hvidløg – citron 145

*Langoustines au gratin – dip – garlic – lemon €20,75*

**Rimmet kammusling**

østers/blåmuslinge-creme – tørrede majs 110

*Lightly salted scallop – oyster & mussel cream – dried sweetcorn  
€15,75*

**Moules Marinières**

gulerod – bladselleri – lime – hvidvin – fløde 100

*Moules – carrot – celery – lime – white wine – cream €14,25*

**Røget færøsk laks**

rygeostcreme – brændte løg – agurk – rugbrøds crumble 145

*Smoked Faroe Island salmon – smoked cream cheese –  
burnt onion – cucumber – rye crumble €20,75*

**Fransk tomatsalat**

tomat – urter – hvidløg – rødløg – Comté – Bayonne skinke 115

*French tomato salad – tomato – herbs – garlic – red onion –  
Comté – Bayonne ham €16,50*

**Grillede asparges**

bacon mayo – friterede jordskokker 115

*Grilled asparagus – bacon mayo – fried Jerusalem artichoke  
€16,50*

**Chevre Chaud**

paneret gedeost – pinjekerner – valnødder – æbler –  
rødvinsvinaigrette 110

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

**Foie gras terrin**

ristede hasselnødder – æblegelé – grillet brød 135

*Foie gras terrine – roasted hazelnuts – apple jelly –  
grilled bread €19,25*

**Rørt tatar**

90g – æggeblomme – cognac 115

*Stirred beef tartare – 90g – egg yolk – cognac €16,50*

**Charcuterie**

145 / 215 – €20,75 / 30,75



## PLATS PRINCIPAUX

Hovedretter – Mains

### Dagens fisk

citron - dildolie - bacon - saltmandler -  
fennikel - beurre blanc 235  
*Fish of the day - lemon - dill oil - bacon - salted almonds -  
fennel - beurre blanc €33,50*

### Stegt rødfisk

citron - smør - tomat - spinat - forårsløg - kartofler 195  
*Grilled redfish - lemon - butter - tomato - spinach - spring  
onion - potatoes €27,75*

### Moules Frites

gulerod - bladselleri - lime - hvidvin - fløde - friter 195  
*Moules - carrot - celery - lime - white wine -  
cream - chunky chips €27,75*

### Farseret dansk frilandskylling

grillede asparges - rabarber - trøffel sauce - trøfler 235  
*Stuffed Danish free-range chicken - grilled asparagus -  
rhubarb - truffle sauce - truffles €33,50*

### Sprødt lam

æbler - karotter - bagte løg - broccolini -  
bønnepuré - hvidløg - sauce 225  
*Crispy lamb - apple - baby carrots - baked onion -  
broccolini - bean purée - garlic - sauce €32,25*

### Rørt tatar

140g - æggeblomme - cognac - friter 190  
*Stirred beef tartare - 140g - egg yolk - cognac -  
chunky chips €27,25*

### Rib eye

friter - béarnaise 295  
*Rib eye steak - chunky chips - béarnaise sauce €42,25*

### Flamberet peberbøf

dansk økologisk oksemørbrad - friter - sæsongrønt -  
pebersauce 395  
*Flambéed pepper steak of Danish organic beef tenderloin -  
chunky chips - seasonal vegetables - pepper sauce €56,50*

## ACCOMPAGNEMENTS

Tilbehør - Side orders

### Friter

chili mayo 45  
*Chunky chips - chili mayo €6,50*

### Hjertesalat

vinaigrette 45  
*Crispy salad - vinaigrette €6,50*

### Rösti - ost - Mornay sauce 65

*Rösti potatoes - cheese - Mornay sauce €9,25*

### Sæsongrønt

smør - hvidløg 65  
*Seasonal vegetables - butter - garlic €9,25*

## DESSERTS & FROMAGE

Dessert & Ost - Desserts & Cheese

### Crème Brûlée

100  
*Crème Brûlée €14,25*

### Vaffel

chokolade - citron creme - kokos 125  
*Waffle - chocolate sauce -  
lemon cream - coconut €17,75*

### Chokolade

mocca mousse - lakrids caramel -  
karamelliserede popcorn 125  
*Chocolate - mocca mousse - liquorice caramel -  
caramelized popcorn €17,75*

### Crêpes Suzette

mandler - Grand Marnier - vanilje is 125  
*Crêpes Suzette - almonds - Grand Marnier -  
vanilla ice cream €17,75*

### Franske oste

3 stk 110 / 5 stk 175  
*French cheese - 3 kinds €15,75 / 5 kinds €25*

## DESSERTVINE – DESSERT WINE

2013 Sauternes Barsac Chateau Grillon. . DKK 115 / 695 – €16.00 / €96.00  
2005 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



## AVECS

### Cognac – 4 cl.

Chateau Montifaud VSOP Grande Champagne 8–10 år Arianne DKK 65 / €9  
Martell VSOP . . . . . DKK 75 / €10.25  
Remy Martin VSOP . . . . . DKK 70 / €9.75  
Chateau Montifaud XO Petite Champagne 30 år Arianne . . . . DKK 115 / €16  
Remy Martin XO . . . . . DKK 175 / €24.50  
Chateau Montifaud Heritage Louis Vallet 50 år . . . . . DKK 185 / €25.75  
Martell XO . . . . . DKK 195 / €27

### Armagnac – 4 cl.

Marcel Trépout VSOP . . . . . DKK 75 / €10.50  
Marcel Trépout XO . . . . . DKK 95 / €13.25  
Marcel Trépout 1985 . . . . . DKK 115 / €16.00  
Baron de Sigognac BAS Armagnac VSOP . . . . . DKK 65 / €9  
Baron de Sigognac BAS Armagnac 1973 . . . . . DKK 145 / €20.25  
Baron de Sigognac BAS Armagnac 1967 . . . . . DKK 175 / €24.25

### Grappa – 4 cl.

Grappa Le Dic' Otto Lune . . . . . DKK 65 / €9

### Calvados – 4 cl.

Boulard Grand Solage . . . . . DKK 65 / €9  
Boulard XO . . . . . DKK 80 / €11  
Lemorton Calvados Reserve 8 ans . . . . . DKK 75 / €10.50  
Lemorton Calvados Hors d'Age 15 ans . . . . . DKK 125 / €17.25  
Calvados Royal Chateau du Breuil . . . . . DKK 165 / €23

### Rom – 4 cl.

Clément Rhum VSOP Vieux Agricole Martinique . . . . . DKK 80 / €11  
Diplomático Reserva Exclusiva Venezuela . . . . . DKK 65 / €9  
Diplomático Vintage 2002 Venezuela . . . . . DKK 125 / €17.25  
Diplomático Ambassador Selection de Venezuela . . . . . DKK 175 / €24.25  
Gosling's Family Reserve Old Rum Bermuda . . . . . DKK 110 / €15.25  
Barbancourt 15 år Rhum Agricole Haiti . . . . . DKK 95 / €13.25  
Havana Selección de Maestros Cuba . . . . . DKK 75 / €10.50  
Havana Tributo Limited Edition 2018 . . . . . DKK 225 / €32.25  
Ron Matusalem Gran Reserva 15 Solera Cuba . . . . . DKK 65 / €9  
Ron Matusalem Gran Reserva 23 Solera Cuba . . . . . DKK 90 / €12.50  
Richland Rum, Georgia USA . . . . . DKK 115 / €16  
West Indian Rum & Cane, French Overseas XO Rum . . . . . DKK 70 / €9.75

### Whisky & Bourbon – 4 cl.

Redbreast 15 år . . . . . DKK 110 / €17.50  
Aberlour 12 år Double Cask Matured . . . . . DKK 65 / €9  
Highland Park Single Malt 12 år . . . . . DKK 90 / €12.50  
Caol Ila Distillers Edition Islay Single Malt . . . . . DKK 85 / €11.75  
Glenfiddich Single Malt 12 år . . . . . DKK 65 / €9  
Glenfiddich Single Malt 18 år . . . . . DKK 125 / €17.25  
The Glenlivet Founders Reserve . . . . . DKK 65 / €9  
The Glenlivet 18 år . . . . . DKK 115 / €16.75  
The Balvenie Double Wood 12 år . . . . . DKK 95 / €13  
Scapa the Orcadian Single Malt 16 år . . . . . DKK 120 / €16.75  
Rittenhouse Straight Rye Whisky 100 proof . . . . . DKK 65 / €9  
Jefferson's 10-year-old Kentucky Straight Bourbon Whisky DKK 75 / €10.50

### Likører / Liqueurs – 4 cl.

Dom Benedictine . . . . . DKK 40 / €5.50  
Grand Marnier Jaune . . . . . DKK 45 / €6.25  
Liqueur de Châtaigne – kastanjelikør . . . . . DKK 50 / €7  
Chartreuse Verte . . . . . DKK 50 / €7  
Amaretto Disaronno . . . . . DKK 40 / €5.50  
Licor 43 . . . . . DKK 40 / €5.50