

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

Tomatsalat 295 €42,25
tre slags italienske tomater – urter
– rødløg – Comté – Bayonne skinke

Dampet pighvar
dansk pighvar på ben – dild-hollandaise
– ærter – forårsløg

Tomato salad
three types of Italian tomatoes – herbs –
red onion – Comté – Bayonne ham

Steamed turbot
Danish turbot on the bone –
dill hollandaise – peas – spring onion

ENTRÉES

Forretter - Starters

Østers 25 €3,50
franske østers – tabasco – karse
– rosé vinaigrette – per styk

Moules 100/165 €14/24
blåmuslinger – gulerødder – bladselleri
– lime – hvidvin – fløde

Røget færøsk laks 145 €20,75
rygeostcrème – brændte løg
– agurk – rugbrødsgrødet

Pil selv rejer 110 €15,75
danske rose rejer – dagens dyp – citron

Tomatsalat 135 €19,25
tre slags italienske tomater – urter – rødløg
– Comté – Bayonne skinke

Havtaske 175 €25
stegt havtaskekæbe – Baerri kaviar –
knust kartoffel – havesyre

Gulerødder 95 €13,50
stegte danske gulerødder – estragoncrème – sennep
– cremet ost – mandler – citron

Flamberet hummer 245 €35
halv hummer – cognac – smør – urte-panko
– citron – aioli

Chevre Chaud 110 €15,75
paneret fransk gedeost – pinjekerner
– valnødder – æbler – rødvin-vinaigrette

Rørt tatar 115/175 €16,50/25
90g/140g tatar af dansk økologisk okseinderlår
– æggeblomme – cognac

Charcuterie 145 / 215 €21/31
små delikatesser

Oysters
French oysters – tabasco – cress –
rosé vinaigrette – a piece

Moules
Blue-lipped mussels – carrots –
celery – lime – white wine – cream

Smoked Faroe Island salmon
smoked cream cheese – burnt onion –
cucumber – rye crumble

Shrimps in the shell
Danish rose shrimps – dip of the day – lemon

Tomato salad
three types of Italian tomatoes – herbs –
red onion – Comté – Bayonne ham

Monkfish
Panfried monkfish cheeks – Baerri caviar –
crushed potatoes – sorrel

Carrots
pan-fried Danish carrots – tarragon cream –
mustard – creamy cheese – almonds – lemon

Flambéed lobster
half a lobster – cognac – butter –
herb panko – lemon – aioli

Chevre Chaud
breaded French goat's cheese – pinenuts –
walnuts – apples – red wine vinaigrette

Stirred beef tartare
90g/140g tatar of organic Danish beef –
egg yolk – cognac

Charcuterie
small delicacies



PLATS PRINCIPAUX

Hovedretter – Mains

Dampet pighvar 210	€30	Steamed turbot
dansk pighvar på ben – dild-hollandaise – ærter – forårsløg		Danish turbot on the bone – dill hollandaise – peas – spring onion
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
Dansk frilandskylling 235	€33,50	Danish free-range chicken
friskost – grillet majs – karotter – hvidløg – kantareller		cream cheese – grilled sweetcorn – baby carrots – garlic – chanterelles
Lammekrone 225	€32,25	Rack of lamb
grillet lammekrone – blomkål – Cómte chips – hvidløg – sauce		grilled rack of lamb – cauliflower – Cómte cheese chips – garlic – sauce
Steak Frites 295	€42,25	Steak Frites
dansk Jersey bøf på ben – fritter – béarnaise		Danish Jersey steak on the bone – chunky chips – béarnaise sauce
Peberbøf 395	€56,50	Pepper steak
dansk økologisk oksemørbrad – fritter – sæsongrønt – pebersauce		organic Danish 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
Grillet majs 65	€9,25	Grilled sweetcorn
smør – salt		butter – salt
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	
Jordbærsuppe 125	€17,75	Strawberry soup	
vaniljecreme- jordbær - brændt hvid chokolade		vanilla cream - strawberries - burnt white chocolate	
Parfait 110	€15,75	Parfait	
ananas - kokos		pineapple - coconut	
Crêpes Suzette 125	€17,75	Crêpes Suzette	
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

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