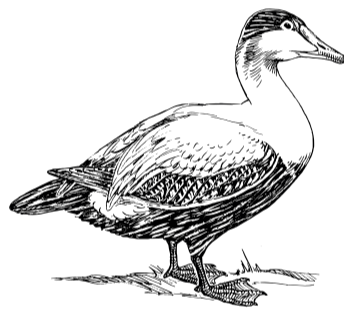
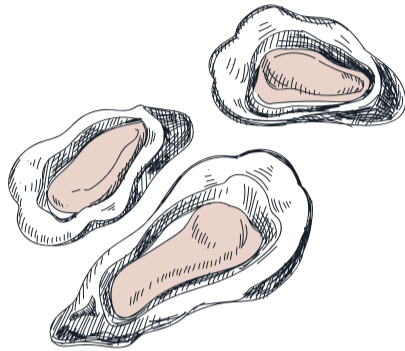


AFTEN



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 jordkokker
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 / €41



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 €20,50

Rimmet kammusling

østers/blåmuslinge-creme – tørrede majs 110
Lightly salted scallop – oyster & mussel cream – dried sweetcorn €15,25

Moules Marinières

gulerod – bladselleri – lime – hvidvin – fløde 100
Moules – carrot – celery – lime – white wine – cream €14

Røget færøsk laks

rygeostcreme – brændte løg – agurk – rugbrøds crumble 145
Smoked Faroe Island salmon – smoked cream cheese – burnt onion – cucumber – rye crumble €20,25

Fransk tomatsalat

tomat – urter – hvidløg – rødløg – Comté – Bayonne skinke 115
French tomato salad – tomato – herbs – garlic – red onion – Comté – Bayonne ham €16

Grillede asparges

bacon mayo – friterede jordkokker 115
Grilled asparagus – bacon mayo – fried Jerusalem artichoke €16

Chevre Chaud

paneret gedeost – pinjekerner – valnødder – æbler – rødvinsvinaigrette 110
Chevre Chaud – breaded goat's cheese – pine nuts – walnuts – apples – red wine vinaigrette €15,25

Foie gras terrin

ristede hasselnødder – æblegelé – grillet brød 135
Foie gras terrine – roasted hazelnuts – apple jelly – grilled bread €18,75

Rørt tatar

90g – æggeblomme – cognac 115
Stirred beef tartare – 90g – egg yolk – cognac €16

Charcuterie

145 / 215 – €20,25 / 29,75



PLATS PRINCIPAUX

Hovedretter – Mains

Dagens fisk

citron - dildolie - saltmandler - fennikel - beurre blanc 235
*Fish of the day - lemon - dill oil - salted almonds - fennel -
 beurre blanc €32,75*

Stegt rødfisk

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

Moules Frites

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

Farseret dansk frilandskylling

grillede asparges - rabarber - trøffel sauce - trøfler 235
*Stuffed Danish free-range chicken - grilled asparagus -
 rhubarb - truffle sauce - truffles €32,75*

Sprødt lam

æbler - karotter - bagte løg - broccolini -
 bønnepuré - hvidløg - sauce 225
*Crispy lamb - apple - baby carrots - baked onion -
 broccolini - bean purée - garlic - sauce €31,25*

Rørt tatar

140g - æggeblomme - cognac - friter 190
*Stirred beef tartare - 140g - egg yolk - cognac -
 chunky chips €26,50*

Rib eye

friter - béarnaise 295
Rib eye steak - chunky chips - béarnaise sauce €31,25

Flamberet peberbøf

dansk økologisk oksemørbrad - friter - sæsongrønt -
 pebersauce 395
*Flambéed pepper steak of Danish organic beef tenderloin -
 chunky chips - seasonal vegetables - pepper sauce €31,25*

ACCOMPAGNEMENTS

Tilbehør - Side orders

Friter

chili mayo 45
Chunky chips - chili mayo €6,25

Hjertesalat

vinaigrette 45
Crispy salad - vinaigrette €6,25

Rösti - ost - Mornay sauce 65

Rösti potatoes - cheese - Mornay sauce €9

Sæsongrønt

smør - hvidløg 65
Seasonal vegetables - butter - garlic €9

DESSERTS & FROMAGE

Dessert & Ost - Desserts & Cheese

Crème Brûlée

100
Crème Brûlée €14

Vaffel

chokolade - citron creme - kokos 125
Waffle - chocolate - lemon cream - coconut €17,25

Chokolade

mocca mousse - lakridskaramel -
 karamelliserede popcorn 125
*Chocolate - mocca mousse - liquorice caramel -
 caramelized popcorn €17,25*

Crêpes Suzette

mandler - Grand Marnier - vanilje is 125
*Crêpes Suzette - almonds - Grand Marnier -
 vanilla ice cream €17,25*

Franske oste

3 stk 110 / 5 stk 175
French cheese - 3 kinds €15,25 / 5 kinds €24,25

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 / €33.75
Ron Matusalem Gran Reserva 15 Solera Cuba DKK 65 / €9.5
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