

# JULEMENUER

## CHRISTMAS SET MENUS

### MENU 1

- HVIS DU ELSKER FRANSK JULEMAD

#### Forretter - Starters

##### Varmrøget laks

rygeost - radiser - rosenkål - citron - grillet brød

**Smoked salmon - smoked cheese - radish - Brussel sprouts - grilled bread**

##### Chevre Chaud

paneret fransk gedeost - pinjekerner - valnødder - æbler -  
rødvins-vinaigrette

**Chevre Chaud - breaded French goat's cheese - pine nuts -  
walnuts - apples - red wine vinaigrette**

##### Charcuterie

små delikatesser

**Charcuterie - small delicacies**

##### Anderillette

Dijonnaise - estragon - rødbede - cornichoner - sprødt brød

**Duck rilette - Dijonnaise - tarragon - beetroot - cornichons - crispy bread**

#### Hovedretter - Mains

##### Dagens fisk

citron - dildolie - syltede hyben - saltmandler - fennikel - beurre blanc

**Fish of the day - lemon - dill oil - pickled rosehips - salted almonds - fennel  
- beurre blanc**

##### Coq au vin

Ventrière bacon - champignon - perleløg - tomat - kartoffel

**Coq au vin - Ventrière bacon - mushrooms - pearl onion - tomato - potatoes**

##### Grisebryst

kyllingeskin - kartoffel - sauce - urter

**Pork belly - chicken skin - potatoes - sauce - herbs**

##### Steak Frites

rib eye - fritter - béarnaise + DKK 50

**Steak Frites - rib eye - chunky chips - béarnaise sauce + €7,25**

##### Peberbøf

dansk økologisk oksemørbrad - fritter - sæsongrønt -

pebersauce + DKK 100

**Pepper steak - Danish organic beef tenderloin - chunky chips -  
seasonal vegetables - pepper sauce + €14,25**

#### Dessert & Ost - Desserts & Cheese

##### Crème Brûlée

fløde - Bourbon vanilje

**Crème Brûlée - cream - Bourbon Vanilla**

##### Tarte Tatin

æble - butterdej - karamel - vaniljeis

**Tarte Tatin - apple - puff pastry - caramel - vanilla ice cream**

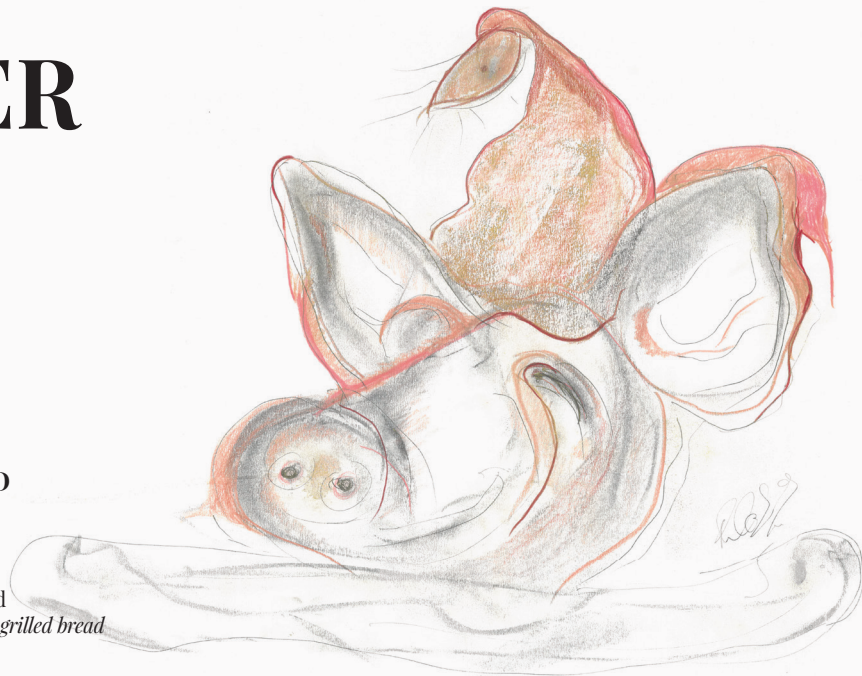
##### Parfait

vanilje - kanel - kirsebærsauce - karamelliseret mandel

**Parfait - vanilla - cinnamon - cherry sauce - caramelized almond**

4 retter / 4 courses 495 / € 69

5 retter / 5 courses 545 / € 76



### MENU 2

- HVIS DU ELSKER DANSK JULEMAD!

#### Marinerede sild

Christiansø sild - kapers - rødlog - karry salat - dild

**Marinated herring - Christiansø herring - capers - red onion -  
curry salad - dill**

#### Friteret fiskefilet

citron - remoulade

**Butter-fried fillet of white fish - lemon - remoulade**

#### Anderillette

Dijonnaise - estragon - rødbede - cornichoner - sprødt brød

**Duck rilette - Dijonnaise - tarragon - beetroot - cornichons - crispy bread**

#### Grisebryst

kyllingeskin - kartoffel - sauce - urter

**Pork belly - chicken skin - potatoes - sauce - herbs**

#### Parfait

vanilje - kanel - kirsebærsauce - karamelliseret mandel

**Parfait - vanilla - cinnamon - cherry sauce - caramelized almond**

#### Lyst brød, rugbrød & smør

White bread, rye bread & butter

4 retter / 4 courses 495 / € 69

5 retter / 5 courses 545 / € 76

**Ravage**  
RESTAURANT & BAR ANNO 2013

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Køkkenets åbningstider:

Fredag - lørdag 11.00-23.00 /

Søndag - torsdag: 11.00-22.00