SELSKABER

3 retter - 475
4 retter – 575
5 retter – 675

SET MENU

3 courses - €67.75
4 courses - €82.25
5 courses - €96.50

FORRETTER / MELLEMRETTER

Stegte kejserhatte
Kejserhatte – gedeost creme – beder – saltede mandler – urteolie

Chèvre Chaud
Gratineret gedeost – brød – salat – ristede valnødder – pære – vinaigrette

Vol-au-vent
Kyllingefrikasse – butterdej – urter

Pocheret æg med ørredrogn
Pocheret æg – ørredrogn – Beurre Blanc – kartoffel rösti – purløg

Stegt duebryst
Duebryst – balsamico glace – jordskokker – æble kompot

Rimmet torsk
Rimmet torsk – rødbede – senneps mayonnaise – rugbrøds crumble

Røget laks
Røget laks – agurk – friteret kapers – dild olie – pisket Creme Fraiche

STARTERS / IN BETWEEN

Pan-fried king oyster mushrooms
King oyster mushrooms – goat's cheese cream – beets – salted almonds – herb oil

Chèvre Chaud
Goat's cheese au gratin – bread – salad – roasted walnuts – pear – vinaigrette

Vol-au-vent
Chicken fricassée - puff pastry - herbs

Poached egg with trout roe
Poached egg – trout roe – Beurre Blanc – potato rösti - chives

Pan-fried pigeon breast
Pigeon breast – balsamic glaze – Jerusalem artichokes – apple compote

Rimmed cod
Rimmed cod – beetroot – mustard mayonnaise – rye bread crumble

Smoked salmon
Salmon – cucumber – fried capers – dill oil – whipped sour cream

HOVEDRETTER

Paneret blomkål
Blomkål – hasselnødder – kartoffelmos – brunet smørsauce – persille

Ovnbagt Poussin
Poussin – kartoffel fondant – gulerødder – selleri – trøffel sauce

Bagt torsk
Torsk – bacon – rosenkål – porre – dild olie – kartofler – Beurre Blanc

Boeuf Bourguignon
Okse spidsbryst – gulerødder – porre – timian – rødvin – kartoffelmos

Steak frites
Steak - bagt skalotteløg - fritter
Vælg mellem béarnaise eller pebersauce +100

MAINS

Breaded cauliflower
Cauliflower – hazelnuts – mashed potatoes – brown buttersauce – parsley

Oven baked Poussin
Poussin – potato fondant – carrots – celeriac – truffel sauce

Pan-fried cod
Cod – bacon – Brussel sprouts – leek – dill oil – potatoes – Beurre Blanc

Boeuf Bourguignon
Beef brisket – carrots – leek – thyme – red wine – mashed potatoes

Steak frites
Steak – baked shallots - chunky chips
Choose between béarnaise sauce or pepper sauce + €10.75

DESSERTER

Citrontærte
Citron – lemon curd – marengs – mørdejsbund

Crème brûlée
Fløde - fransk polynesisk vanilje

Bagt pære
Pære – butterdej – marcipan – mandel – vaniljeis – salt karamel

3 danske oste
Sødt - knækbrød

DESSERT & CHEESE

Lemon pie
Lemon – lemon curd – meringue – short crust pastry

Crème brûlée
Cream - French Polynesian vanilla

Baked pear
Pear – puff pastry – marzipan – vanilla ice cream – salted caramel

3 Danish cheeses
Sweet - crispbread

Ravage
RESTAURANT & BAR ANNO 2013

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