

ØSTERS & CAVIAR /
OYSTERS & CAVIAR

ØSTERS 45
Fine de Claire – vinaigrette
Fine de Claire – vinaigrette

CAVIAR 495
Antonius Baerii Caviar 30 gram –
creme fraiche – rødløg – blinis
*Antonius Baerii Caviar 30 grams –
sour cream – red onions – blinis*

2 RETTERS
MENU 245

Spørg din tjener om
frokostmenu & vegetarmenu
-
*Ask your waiter about
lunch menu & vegetarian menu*

SIDES

FRITTER 60
Chili mayonnaise
Chunky chips – chili mayonnaise

SALADE VERTE 45
Vinaigrette
Vinaigrette

HARICOTS VERTS 65
Smør – hvidløg
Butter – garlic

KARTOFLER 45
Smør – salt – persille
Potatoes – butter – salt – parsley

FORRETTER
STARTERS

JOMFRUHUMMER / DAGSPRIS
Jomfruhummer – aioli – grillet brød – citron
Langoustines – aioli – grilled bread – lemon

MOULES 155 / 195
Blåmuslinger – gulerødder – bladselleri –
citron – hvidvin – fløde – hvidløg
*Blue-lipped mussels – carrots –
celery – lemon – white wine – cream – garlic*

JORDSKOKKE SUPPE 135
Pisket creme fraiche – jordskokke chips – urteolie – grillet brød
*Jerusalem artichoke soup – whipped sour cream –
Jerusalem artichoke chips – herb oil – grilled bread*

LAKSETATAR 165
Laks – avocado – citron – rødløg – frisée salat – grillet brød
*Salmon tartare – avocado – lemon –
red onions – frisée salad – grilled bread*

VOL-AU-VENT 155
Brisler – gulerødder – østershatte – sauce – urter
Sweetbread – carrots – oyster mushrooms – sauce – herbs

RIMMET TORSK 165
Torsk – senneps crème – rødbede – persille – dild – crouton
Rimmed cod – mustard cream – beetroot – parsley – dill – croutons

FRANSK LØGSUPPE 155
Løg – Dansk Vesterhavssost – brød
French onion soup – onions – Vesterhavs-cheese – bread

CARPACCIO A LA RAVAGE 165
Okseinderlår – rucola – parmesan – solsikkekerner – citron
Topside beef – rucola – parmesan – sunflower seeds – lemon

ESCARGOTS 140
Snegle – smør – hvidløg – citron – brød – tomat – persille
Snails – butter – garlic – lemon – bread – tomato – parsley

CHÈVRE CHAUD 155
Gratineret gedeost – brød – salat – pære –
ristede valnødder – vinaigrette – balsamico glaze
*Goat's cheese au gratin – bread – salad –
pear – vinaigrette – balsamic glaze*

CHARCUTERIE 165
Små delikatesser
Small delicacies

KLASSIKERE
CLASSICS

SPRØDSTEGT RØDSPÆTTEFILET 165
Rødspættefilet – remoulade – citron – grillet rugbrød
Fried filet of plaice – Rémoulade – lemon – grilled rye bread

RAVAGE HØNSESALAT 165
Hønsesalat – bacon – sennep – friteret estragon –
æbler – grillet rugbrød – urter
*Ravage chicken salad – chicken salad – bacon – mustard –
fried tarragon – apples – grilled rye bread – herbs*

TATAR PÅ GRILLET RUGBRØD 165
Rørt tatar af okseinderlår – vagtelæg – kartoffelchips – urter
*Tartare on grilled rye bread – stirred beef tartare of topside beef –
quail eggs – potato chips – herbs*

OMELET 145
Æg – Vesterhavssost – sprød salat
Tilvalg skinke 35
*Omelette – eggs – Vesterhavs-cheese – crispy salad
Add ham*

SALADE NIÇOISE 175
Grillet tun – haricots verts – ansjoser – kartofler – tomat –
salat – æg – croutoner – oliven – rødløg – vinaigrette
*Grilled tuna – haricots verts – anchovies – potatoes – tomato –
salade – egg – croutons – olives – red onions – vinaigrette*

CÆSARSALAT 165
Kylling – parmesan – salat –
Ventrèche bacon – hvidløgs croutoner
*Caesar salad – chicken – parmesan cheese –
salad – Ventrèche bacon – garlic croutons*

CROQUE MONSIEUR 150
Skinke – mornay sauce – Vesterhavssost – sprød salat
Ham – mornay sauce – Vesterhavs-cheese – crispy salad

CLASSIC CLUB SANDWICH 175
Kylling – bacon – tomat – syltet agurk –
syltet rødløg – fritter – chili mayonnaise
*Chicken – bacon – tomato – pickled cucumber –
pickled red onion – chunky chips – chili mayonnaise*

FRIED CHICKEN BURGER 165
Friteret kylling – salat – cornichoner –
chili mayonnaise – mayonnaise – brioche – fritter
*Fried chicken – salad – cornichons – chili mayonnaise –
mayonnaise – brioche – chunky chips*

STEAK FRITES 355
Ribeye – bagt skalotteløg – fritter – béarnaise
*Steak frites – Rib eye – baked shallots –
chunky chips – béarnaise*

PARISERBØF 175
Pariserbøf – toast – kapers – rødbede –
rødløg – pickles – peberrod – æggeblomme
*“Parisian steak” – toast – capers – beetroot –
red onions – Piccallily – horseradish – egg yolk*

SPECIALTIES

RØRT TATAR 155 / 185
90g/140g tatar af okseinderlår –
æggeblomme – cognac
*Stirred beef tartare – 90g / 140g tartare
of topside beef – egg yolk – cognac*

FLAMBERET PEBERBØF 395
Ribeye vendt i peber – Cognac –
haricots verts – fritter – pebersauce
*Flambéed pepper steak – Rib eye turned in pepper –
Cognac – haricots verts – chunky chips – pepper sauce*

CRÊPES SUZETTE 110
Flamberede pandekager – mandler
– Grand Marnier – vaniljeis
*Flambéed pancakes – almonds –
Grand Marnier – vanilla ice cream*

DESSERT

CRÈME BRÛLÉE 110
Fløde – fransk polynesiske vanilje
Cream – French Polynesian vanilla

CHOKOLADETÆRTE 110
Chokoladeganache – saltkaramel –
mørdejsbund – vaniljeis
*Chocolate ganache – salted caramel –
shortcrust pastry – vanilla ice cream*

TARTE TATIN 110
Karamelliseret æble – mørdej – vaniljeis
*Caramelized apples – shortcrust pastry –
vanilla ice cream*

PAVLOVA 95
Grape – grape sirup – marengs – Crème Chantilly
Grape – grape syrup – meringue – Crème Chantilly

OST PR. STK. 40/3 STK. 110
Sprødt – sødt
Cheese – crisp – sweet