

SELSKABER SET MENU

3 retter - 475	3 courses - €67.75
4 retter - 575	4 courses - €82.25
5 retter - 675	5 courses - €96.50

FORRETTER STARTERS

Chèvre Chaud

Gratineret gedeost - brød - salat - ristede valnødder
- pære - vinaigrette

Grillet artiskok

Artiskok - hasselnødder - smør - parmesan - persille

Burrata

Burrata - hasselnødder - rugbrøds crumble
- sauce verte - grillet brød + 25

Pocheret æg med ørredrogn

Pocheret æg - ørredrogn - Beurre Blanc - kartoffel rösti - purtløg

Jordskokke suppe

Jordskokke chips - timian olie - creme fraiche - grillet brød

Røget mørbrad af gris

Mørbrad af gris - semi dried tomat - trøffel mayonnaise
- balsamico glaze - saltede valnødder

Lakse tatar

Laks - creme fraiche - rødløg - friteret kapers - grillet brød

HOVEDRETTER

Ovnbagt Poussin

Poussin - rosmarin - østershatte - majs
- kartoffel - kylling sauce

Stegt sandart

Sandart - fennikel - karotter - friteret grønkål
- persillerod sauce - kartofler

Sprød blomkål

Blomkål - hasselnødder - kartoffelmos
- brunet smørsauce - persille

Peberbøf

Kalvemørbrad - Pommes Anna - sæsongrønt
- Madagaskar peberkorn - pebersauce +125

Steak frites

Steak - bagt skalotteløg - friter
Vælg mellem béarnaise eller pebersauce +100

DESSERTER

Paris Brest

Praline creme - hasselnødder - vandbakkelse - flormelis

Crème brûlée

Fløde - fransk polynesisk vanilje

Pærer Belle Helene

Pocheret pære - vaniljeis - chokolade sovs

3 danske oste

Sødt - knækbrød

Chèvre Chaud

Goat's cheese au gratin - bread - salad - roasted walnuts -
pear - vinaigrette

Grilled artichoke

Artichoke - hazelnuts - butter - parmesan - parsley

Burrata

Burrata - hazelnuts - ryebread crumble -
sauce verte - grilled bread +€3.50

Poached egg with trout roe

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

Jerusalem artichokes soup

Jerusalem artichokes chips - thyme oil - sour cream - grilled bread

Smoked pork tenderloin

Pork tenderloin - semi dried tomatoes - truffle mayonnaise -
balsamic glaze - salted walnuts

Salmon tartare

Salmon - sour cream - red onions - fried capers - grilled bread

MAINS

Oven baked Poussin

Poussin - rosemary - brown beech mushroom -
corns - potatoes - chicken sauce

Pan-fried zander

Zander - fennel - baby carrots - fried kale -
parsley root sauce - potatoes

Fried cauliflower

Cauliflower - hazelnuts - mashed potatoes -
brown buttersauce - parsley

Pepper steak

Veal tenderloin - Pommes Anna - seasonal vegetables -
Madagascar peppercorn - pepper sauce + €14.25

Steak frites

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

DESSERT & CHEESE

Paris Brest

Praline cream - hazelnuts - cream puff - powdered sugar

Crème brûlée

Cream - French Polynesian vanilla

Pear Belle Helene

Poached pear - vanilla ice cream - chocolate sauce

3 Danish cheeses

Sweet - crispbread

Ravage
RESTAURANT & BAR ANNO 2013