



SELSKABSMENU SET MENU

À la Ravage

SELSKABER SET MENU

3 retter - 600 3 courses - €85.75
4 retter - 650 4 courses - €92.75
5 retter - 700 5 courses - €100

FORRETTER STARTERS

Chèvre Chaud **Chèvre Chaud**
Gratineret gedeost - salat - ristede valnødder - vinaigrette - beder *Goat's cheese au gratin - salad - roasted walnuts - vinaigrette - beets*

Lakse tatar **Salmon tartare**
Laks - creme fraiche - rødløg - friteret kapers - grillet brød *Salmon - sour cream - red onions - fried capers - grilled bread*

Hummer bisque **Lobster bisque**
Krabbekød - fennikel - dild - dild olie *Crab - fennel - dill - dill oil*

Charcuterie **Charcuterie**
Små delikatesser *Small delicacies*

Vol-au-vent **Vol-au-vent**
Skaldyrs salat - butterdej - syltede bøgehatte - friteret salvie *Shellfish salad - puff pastry - picked brown beech mushroom - fried sage*

HOVEDRETTER MAINS

Coq au vin **Coq au vin**
Kylling - rødvin - svampe - karotter - perleløg - bacon - kartoffelmos *Chicken - red wine - mushroom - baby carrots - pearl onions - bacon - mashed potatoes*

Stegt torsk **Pan-fried cod**
Torsk - kantareller - knoldselleri - dildolie *Cod - chanterelles - celeriac - dill oil*

Steak frites **Steak frites**
Steak - bagt skalotteløg - friter *Steak - baked shallots - chunky chips*
Vælg mellem béarnaise eller pebersauce +75 *Choose between béarnaise sauce or pepper sauce + €10.75*

Peberbøf **Pepper steak**
Kalvemørbrad fra Himmerland - Pommes Anna - haricots verts - tomat - pebersauce +150 *Danish veal tenderloin - Pommes Anna - haricots verts - tomatoes - pepper sauce +€21.50*

DESSERT & OST DESSERT & CHEESE

Crème brûlée **Crème brûlée**
Fløde - fransk polynesiske vanilje *Cream - French Polynesian vanilla*

Profiteroles **Profiteroles**
Profiteroles - vaniljeis - chokoladesauce *Profiteroles - vanilla ice cream - chocolate sauce*

Gateau Marcel **Gateau Marcel**
Chokolade - havtorn - crumble - vaniljeis *Chocolate - sea buckthorn - crumble - vanilla ice cream*

3 danske oste **3 Danish cheeses**
Sødt - knækbrød *Sweet - crispbread*

Ravage
RESTAURANT & BAR ANNO 2013