



SELSKABSMENU JULEMENU

À la Ravage

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 / MELLEMRITTER

Chèvre Chaud

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

Stegte farvede gulerødder

Gulerødder - hvidløg - pistacienødder - peberrodsmayonnaise

Vol-au-vent

Kyllingefrikasse - butterdej - urter

Rilette af gris

Gris - cornichon - Dijon sennep - urter - grillet brød

Pocheret æg med ørredrogn

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

Jomfruhummerbisque

Jomfruhummerbisque - jomfruhummer - fennikel - urteolie - grillet brød

Gravad kalvemørbrad

Kalvemørbrad - rosiner - kanel - friteret salvie - citron - rosenkål

Gravad laks

Laks - rævesauce - tomat - grillet brød

HOVEDRETTER

Confit de Canard

Confiteret andelår - sveske kompot
- kartoffel fondant - andesauce - friteret grønkål

Coq au vin

Kylling - rødvin - svampe - karotter
- perleløg - bacon - kartoffelmos

Stegt torsk

Torsk - palmekål - rødbede - knoldselleri
- rosmarin - kartoffel - Beurre Blanc

Stegte kejsrerhatte

Kejsrerhatte - gedeost creme - beder
- saltede mandler - urteolie

Peberbøf

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

Steak frites

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

DESSERTER

Gateau Marcel

Chokolade - skovbær - hasselnødder - vaniljeis

Crème brûlée

Fløde - fransk polynesiske vanilje

Bagt pære

Pære - butterdej - marcipan - mandel - vaniljeis - chokolade

3 danske oste

Sødt - knækbrød

STARTERS / IN BETWEEN

Chèvre Chaud

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

Pan-fried coloured carrots

Carrots - garlic - pistachio - horseradish mayonnaise

Vol-au-vent

Chicken fricassée - puff pastry - herbs

Rilette of pork

Pork - cornichon - Dijon mustard - herbs - grilled bread

Poached egg with trout roe

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

Langoustine bisque

Langoustine bisque - langoustine - fennel - herb oil - grilled bread

Marinated tenderloin of veal

Tenderloin of veal - raisins - cinnamon - fried sage - lemon - Brussel sprout

Gravlax

Salmon - dill sauce - tomato - grilled bread

MAINS

Confit de Canard

Confit of duck leg - prunes compote -
potato fondant - duck sauce - fried kale

Coq au vin

Chicken - red wine - mushroom - baby carrots -
pearl onions - bacon - mashed potatoes

Pan-fried cod

Cod - palm cabbage - beetroot - celeriac -
rosemary - potatoes - Beurre Blanc

Pan-fried king oyster mushrooms

King oyster mushrooms - goat's cheese cream -
beets - salted almonds - herb oil

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

Gateau Marcel

Chokolade - wild berries - hasselnuts - vanilla ice cream

Crème brûlée

Cream - French Polynesian vanilla

Baked pear

Pear - puff pastry - marcipan - vanilla ice cream - chocolate

3 Danish cheeses

Sweet - crispbread

Ravage
RESTAURANT & BAR ANNO 2013

JULEMENU

3 retter - 475

4 retter - 575

5 retter - 675

CHRISTMAS SET MENU

3 courses - €67.75

4 courses - €82.25

5 courses - €96.50

FORRETTER / MELLEMRITTER

Sild

Karrysalat - smilende æg - kapers - grillet rugbrød

Stegt sild

Sild - Dijon sennep - syltede rødløg
- kapersbær - grillet rugbrød

Gravad laks

Laks - rævesauce - tomat - grillet brød

Sprødstegt rødspættefilet

Rødspættefilet - remoulade - citron - grillet rugbrød

Ravage hønsesalat

Hønsesalat - bacon - syltede bøgheatte
- grillet rugbrød - urter

Vol-au-vent

Kyllingefrikasse - butterdej - urter

HOVEDRETTER

Stegt torsk

Torsk - palmekål - rødbede - knoldselleri
- rosmarin - kartoffel - Beurre Blanc

Confit de Canard

Confiteret andelår - sveske kompot - kartoffel fondant
- andesauce - friteret grønkål

Sprødstegt grisebryst

Grisebryst - rødkål - æble kompot
- kaperssauce - kartoffel

DESSERT

Gateau Marcel

Chokolade - skovbær - hasselnødder - vaniljeis

Bagt pære

Pære - butterdej - marzipan - mandel
- vaniljeis - chokolade

Ris à l'amande

Mandler - vanilje - kirsebærsauce

STARTERS / IN BETWEEN

Herring

Curry relish - soft boiled egg - capers - grilled rye bread

Pan-fried herring

Herring - Dijon mustard - red onions -
capers - grilled rye bread

Gravlax

Salmon - dill sauce - tomato - grilled bread

Fried filet of plaice

Filet of plaice - Rémoulade - lemon - grilled rye bread

Ravage chicken salad

Chicken salad - bacon - pickled brown beech mushrooms -
grilled rye bread - herbs

Vol-au-vent

Chicken fricassée - puff pastry - herbs

MAINS

Pan-fried cod

Cod - palm cabbage - beetroot - celeriac -
rosemary - potatoes - Beurre Blanc

Confit de Canard

Confit of duck leg - prunes compote - potato fondant -
duck sauce - fried kale

Crispy pork belly

Pork breast - red cabbage - apple compote -
capers sauce - potatoes

DESSERT

Gateau Marcel

Chocolate - wild berries - hazelnuts - vanilla ice cream

Baked pear

Pear - puff pastry - marzipan - almond
vanilla ice cream - chocolate

Ris à l'amande

Almonds - vanilla - cherry sauce