

## ØSTERS / OYSTERS

### ØSTERS 45

Fine de Claire – rosévinaigrette  
*Fine de Claire – rosé vinaigrette*

### GRATINERET ØSTERS 55

Fine de Claire – Hollandaise –  
rødløg – Parmesan  
*Gratinated oysters –  
Fines de Claire – Hollandaise –  
red onions – parmesan*

## 6-RETTERS SHARING MENU 495

Spørg din tjener om  
aftenens menu & vegetarmenu.  
Bestilles af hele bordet

*Ask your waiter about the evening  
menu & vegetarian menu.  
Must be ordered  
by the whole table*

## 3 RETTERS MENU 395

Spørg din tjener om  
aftenens menu & vegetarmenu

*Ask your waiter about  
the evening menu  
& vegetarian menu*

## 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*

#### LAKSETATAR 175

Laks – rødløg – friteret kapers –  
creme fraiche – kørvel – crouton  
*Salmon tartare – red onions – fried capers –  
sour cream – chervil – croutons*

#### MARINEREDE SARDINER 155

Sardiner – citron – citron mayonnaise – grillet brød  
*Marinated Sardins – lemon –  
lemons mayonnaise – grilled bread*

#### IBERICO VAFFEL 185

Iberico skinke – rygeost creme – frisée – parmesan – sprød vaffel  
*Iberico waffle – Iberico ham – smoked cream cheese –  
parmesan – frisée – crispy waffle*

#### LØGTÆRTE 125

Løg – æg – butterdej – rosmarin – creme fraiche  
*Onion pie – onions – puff pastry –  
rosemary – creme fraiche*

#### FRANSK LØGSUPPE 130

Løg – Dansk Vesterhavssost – brød  
*French onion soup – onions – Vesterhavs-cheese – bread*

#### 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*

## HOVEDRETTER

### MAINS

#### SMØRSTEGT TRØFFEL BLOMKÅL 185

Blomkål – sorte oliven – pistacienødder –  
trøffelolie – friteret rosmarin – stegte kartofler  
*Butter-fried truffle cauliflower – black olives – pistachio –  
truffle oil – fried rosemary – pan-fried potatoes*

#### BOUILLABAISE A LA RAVAGE 265

Jomfruhummer – blåmuslinger – torsk – kuller –  
tomat – pocheret kartofler – Rouilles – grillet brød  
*Langoustine – blue-lipped mussels – cod – haddock – tomato –  
poached potatoes – Rouilles – grilled bread*

#### FISH AND CHIPS A LA RAVAGE 335

Friteret Dorade – Sauce tatar – fritter – citron  
*Fried Dorade – Sauce tartare – chunky chip – lemon*

#### DAGENS FISK EN PAPILOTTE 245

Dagens fisk – fennikel – syltede hyben – bacon – Beurre Blanc – kartofler  
*Fish of the day en Papilote – fennel – pickled sea buckthorn –  
bacon – Beurre Blanc – potatoes*

#### KYLLING DANOISE 525

Hel kylling – agurkesalat – kompot – gulerødder –  
kartofler – grøn salat – vinaigrette – kyllingesauce  
Til 2 personer  
*Chicken Danoise – whole chicken – pickled cucumber salad – compote –  
carrots – potatoes – green salad – vinaigrette – chicken sauce*

#### BØF BOURGIGNON 245

Okse spidsbryst – gulerødder – porre – timian – rødvin – kartoffelmos  
*Boeuf Bourguignon – beef brisket – carrots – leek –  
thyme – red wine – mashed potatoes*

#### STEAK FRITES 350

Ribeye – bagt skalotteløg – fritter – béarnaise  
*Rib eye – baked shallots – chunky chips – béarnaise*

## 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*

## 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*

#### NØDDEKURV 110

Vaniljecreme – karamelliseret æbler – skovbær  
*Vanilla cream – caramelized apple – wild berries*

#### COUPES DE GLACIER 85

3 kugler is – Crème Chantilly – cocktailbær  
*3 scoops of ice cream –  
Crème Chantilly – cocktail berry*

#### TARTE TATIN 110

Karamelliseret æble – mørdej – vaniljeis  
*Caramelized apple – short crust pastry –  
vanilla ice cream*

#### OST PR. STK. 40/3 STK. 110

Sprødt – sødt  
*Cheese – crisp – sweet*