



DÎNER

À la Ravage

3 RETTERS MENU 375

Spørg din tjener om aftenens menu
og vegetarmenu

3 COURSE MENU €50.50

Please ask your waiter about the evening menu
and vegetarian menu

FORRETTER**Østers 35**

Fine de Claire - rosé vinaigrette

Gratinerede østers 3 stk. 125/6 stk. 240

Parmesan - balsamico glace - skalotteløg - hollandaise

Ovnbagte jomfruhummer 185

*Jomfruhummer - Rouille- grillet brød - citron
- ærteskud*

Moules 110/175

*Blåmuslinger fra Limfjorden - gulerødder
- bladselleri - citron - hvidvin - fløde*

Røget laks 130

*Røget laks - karamelliseret æble - chili
- rugbrøds chips - urte mayonnaise*

Hummerbisque 160

Krabbe - dild - fennikel

Escargots 125

*Snegle - smør - hvidløg - citron - brød
- tomat - persille*

Quiche aux Pommes de Terre 140

*Kartoffel puré - kartoffelskum - syltet kartoffel
- kartoffelchips - mørdejsbund - salat - vinaigrette*

Chèvre chaud 120

*Gratineret gedeost - salat - ristet valnødder
- vinaigrette - beder*

Fransk løgsuppe 135

Dansk Vesterhavssost - brød - løg

Rørt tatar 115/175

*90g/140g tatar af dansk jersey okseinderlår
- æggeblomme - cognac*

Charcuterie 135

Små delikatesser

STARTERS**Oysters €5**

Fine de Claire - rosé vinaigrette

Oysters au gratin 3 pcs. €17.75/6 pcs. €34.25

Parmesan - balsamico glace - shallots - hollandaise

Baked langoustines €26.50

*Langoustines - Rouille - grilled bread - lemon -
pea shoots*

Moules €15/25

*Blue-lipped mussels from Limfjorden - carrots -
celery - lemon - white wine - cream*

Smoked salmon €20.75

*Smoked salmon - caramelized apple - chili -
rye bread chips - herb mayonnaise*

Lobster bisque €22.75

Crab - dill - fennel

Escargots €17.75

*Snails - butter - garlic -
lemon - bread - tomato - parsley*

Quiche aux Pommes de Terre €20

*potato puree - potato foam - pickled potato
potato chips - puff pastry - salade - vinaigrette*

Chèvre chaud €17

*Goat's cheese au gratin - salat - roasted walnuts -
vinaigrette - beets*

French onion soup €18.25

Vesterhavs-cheese - bread - onions

Stirred beef tartare €16.50/25

*90g/140g tartare of Danish Jersey topside -
egg yolk - cognac*

Charcuterie €19.25

Small delicacies



HOVEDRETTER

Stegt helleflynder 275
*Helleflynder - grillet porre
- selleripuré - kaperssauce*

Dampet pighvar 285
*Pighvar - sauteret spinat - fiskefumé
- safran pocheret kartofler*

Coq au vin 235
*Kylling - rødvin - bacon - champignon
- perleløg - kartoffelmos*

Steak frites 295
*Steak - bagt skalotteløg - fritter
Vælg mellem béarnaise eller pebersauce*

Peberbøf 375
*Oksemørbrad - Pommes Anna - haricots verts
- tomat - pebersauce*

TILBEHØR

Fritter 55
Chilimayo

Salade verte 45
Vinaigrette

Grillet porre 75
Porre i trøffelsauce - parmesan

Kartofler 45
Smør - salt - persille

Béarnaise 45

DESSERT OG OST

Crème brûlée 115
Fløde - fransk polynesisk vanilje

Chokolade parfait 110
Chokolade - mynte - citron karamel - mandler

Bagt æble 110
Æble - butterdej - saltkaramel - vaniljeis

Crêpes suzette 110
*Flamberede pandekager - mandler
- Grand Marnier - vaniljeis*

Ost pr. stk. 40/3 stk. 95
Sprødt - sødt

Hjemmelavede petits fours pr. stk. 20/3 stk. 55

MAINS

Pan-fried halibut €39.25
*Halibut - grilled leek -
celeriac purée - capers sauce*

Steamed turbot €40.25
*Turbot - sauteret spinach - fish fumé -
saffron poached potatoes*

Coq au vin €33.50
*Chicken - redwine - bacon - mushrooms -
pearl onions - mashed potatoes*

Steak frites €42
*Steak - baked shallots - chunky chips
Choose between béarnaise sauce or pepper sauce*

Pepper steak €53.50
*Beef tenderloin - Pommes Anna - haricots verts -
tomatoes - pepper sauce*

SIDE ORDERS

Chunky chips €7.50
Chili mayo

Salade verte €6.50
Vinaigrette

Grilled leek €10.75
Leek in truffle sauce - parmesan

Potatoes €6.50
Butter - salt - parsley

Béarnaise €6.50

DESSERT AND CHEESE

Crème brûlée €16.50
Cream - French Polynesian vanilla

Chocolate parfait €15.75
Chocolate - mint - lemon caramel - almonds

Baked apple €15.75
Apple - puff pastry - salt caramel - vanilla ice cream

Crêpes suzette €15.75
*Flambéed pancakes - almonds -
Grand Marnier - vanilla ice cream*

Cheese apiece €5.75/3 pcs. €13.50
Crisp - sweet

Homemade petits fours apiece €2.75/3 pcs. €7.75

Une Belle Soirée

Ravage
RESTAURANT & BAR ANNO 2013

Kongens Nytorv 16 - 1050 København K - +45 3332 5151 - ravage@sovino.dk - www.ravage.dk
Køkkenets åbningstider: Fredag - Lørdag 11.00 - 23.00 - Søndag - Torsdag 11.00 - 22.00
Kitchen opening hours: Friday - Saturday 11.00 - 23.00 - Sunday - Thursday 11.00 - 22.00