



DÉJEUNER

À la Ravage

2 RETTERS FROKOST 225

Spørg din tjener om vores
frokost og vegetarmenu

2 COURSE LUNCH €32.25

Please ask your waiter about
the lunch menu and vegetarian menu

FROKOST**Østers 30**

Fine de Claire - rosé vinaigrette

Ovnbagte jomfruummer 185

*Jomfruummer - Rouille - grillet brød - citron -
ærteskud*

Moules 110/175

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

Røget laks 140

*Laks - trøffelrøræg - grillet brød -
syltet tomat*

Rejer 135

*Rejer - smilende æg - dild mayonnaise
- ristet rugbrød - karse*

Sprødstegt rødspættefilet 135

Rødspættefilet - rejer - dild mayonnaise- citron

Jordkokkesuppe 135

Jordkokkechips - bacon - purløg

Escargots 125

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

Omelet 115

*Danske økologiske æg - økologisk Vesterhavsost
- sprød salat
Tilvalg skinke 35*

Rørt tatar 115/175

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

Charcuterie 135

Små delikatesser

LUNCH**Oysters €4.25**

Fine de Claire - rosé vinaigrette

Baked langoustines €26.50

*Langoustines - Rouille - grillet brød - lemon -
pea shoots*

Moules €15/25

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

Smoked salmon €20

*Salmon - truffle scrambled eggs - grillet brød -
pickled tomato*

Shrimps €19.25

*Shrimps - boiled egg - dill mayonnaise -
toasted rye bread - cress*

Pan-fried filet of plaice €19.25

Filet of plaice - shrimps - dill mayonnaise - lemon

Jerusalem artichoke soup €19.25

Jerusalem artichoke chips - bacon - chives

Escargots €17.75

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

Omelette €16.50

*Danish organic eggs - organic Vesterhavs-cheese -
crispy salad
Add ham €5*

Stirred beef tartare €16.50/25

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

Charcuterie €19.25

Small delicacies



FROKOST

Croque monsieur 135

Skinke - mornay sauce
- økologisk Vesterhavsost - sprød salat

Chèvre chaud 155

Gratineret gedeost - salat - valnøddevinaigrette -
rødbedetatar

Salade niçoise 160

Grillet tun - pocheret æg - haricots verts - tomat
- oliventapanade - kartofler - croutoner

Cæsarsalat 145

Dansk frilandsskylling - parmesan - dansk bacon
- hvidløgs croutoner

Classic club sandwich 155

Dansk frilandsskylling - bacon - tomat - syltet agurk
- syltede rødløg - fritter - chili mayo

Pariserbøf 165

Æggeblomme - peberrod - rødløg - rødbede
- kapers - pickles

Meunières-stegt rødtungefilet 245

Kartofler - kapers - smørsauce - grillet citron

Steak frites 210

Steak - kryddersmør - fritter - salat

TILBEHØR

Fritter 55

Chilimayo

Salade verte 45

Vinaigrette

Stegte svampe 65

Svampe - hvidløg - persille

Kartofler 45

Smør - salt - persille

DESSERT OG OST

Crème brûlée 115

Fløde - fransk polynesiske vanilje

Tarte Tatin 110

Æble - karamelsauce - hasselnødder -
vaniljeis

Crêpes suzette 110

Flamberede pandekager - mandler - Grand Marnier - vaniljeis

Passionsfrugtærte 110

Passionsfrugt - råmarineret ananas - limesorbet

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

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

LUNCH

Croque monsieur €19.25

Ham - mornay sauce -
Vesterhavs-cheese - crispy salad

Chèvre chaud €22

Goat's cheese au gratin - salat - walnut-vinaigrette -
tatar of beetroot

Salade niçoise €22.75

Grilled tuna - poached egg - haricots verts -
tomato - olive tapanade - potatoes - croutons

Caesar salad €20.75

Danish free-range chicken - parmesan cheese -
Danish bacon - garlic croutons

Classic club sandwich €22.25

Danish free-range chicken - bacon - tomato - pickled
cucumber - pickled red onion - chunky chips - chili mayo

Minced beef Paris €23.50

Egg yolk - horseradish - red onion - beetroot -
capers - pickles

Meunière-fried lemon sole fillet €35

Potatoes - capers - butter sauce - grilled lemon

Steak frites €30

Steak - herb butter - chunky chips - salad

SIDE ORDERS

Chunky chips €7.50

Chili mayo

Salade verte €6.50

Vinaigrette

Pan-fried mushrooms €9.25

Mushrooms - garlic - parsley

Potatoes €6.50

Butter - salt - parsley

DESSERT AND CHEESE

Crème brûlée €16.50

Cream - French Polynesian vanilla

Tarte tatin €15.75

Apples - caramel sauce - hazelnut crumble -
vanilla ice cream

Crêpes suzette €15.75

Flambéed pancakes - almonds - Grand Marnier - vanilla ice cream

Passionfruit tarte €15.75

Passionfruit - raw pickled pineapple - lime sorbet

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

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

Information about the content of allergenic ingredients can be obtained from the restaurant's staff

The restaurant does not accept cash