



# SELSKABSMENU JULEMENU

*À la Ravage*

## 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  
- kapersbør - 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 - marcipan - 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

*Ravage*  
RESTAURANT & BAR ANNO 2013