

## JULEMENU CHRISTMAS MENU

3 retter - 445  
4 retter - 525  
5 retter - 625

3 courses - €63.50  
4 courses - €75  
5 courses - €89.25

### 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 bøgehatter  
- grillet rugbrød - urter*

**Vol-au-vent**  
*Kyllingefrikassé - butterdej - urter*

### HOVEDRETTER

**Confit de Canard**  
*Confit de Canard - appelsinsauce - stegt grønkål  
- brændt skalotteløg - tranebær - kartofler*

**Braiserede svinekæber**  
*Svinekæber - rosenkål - citron - grillet pastinak  
- pastinak chips - Pommes puré - glace*

**Stegt torsk**  
*Torsk - sennepssauce - stegt porre  
- grillet julesalat - urteolie - kartofler*

### DESSERT

**Pandekager**  
*Pandekager - vanilje is - chokolade sauce*

**Gateau Marcel**  
*Gateau Marcel - havtorn sorbet  
- havtorn gel - chokolade*

**Ris a'la mande**  
*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

**Confit de Canard**  
*Confit de Canard - orange sauce - pan-fried kale -  
burned shallots - cranberries - potatoes*

**Braised pork cheeks**  
*Pork cheeks - Brussel sprouts - lemon -  
grilled parsnip - parsnip chips - Pommes puree*

**Pan-fried cod**  
*Cod - mustard sauce - pan-fried leek -  
herb oil - grilled endive salade - potatoes*

### DESSERT

**Pancakes**  
*Pancakes - vanilla ice cream - chocolate*

**Gateau Marcel**  
*Gateau Marcel - sea buckthorn sorbet -  
sea buckthorn gel - chocolate*

**Ris a'la mande**  
*Almonds - vanilla - cherry sauce*

## SELSKABSMENU SET MENU

3 retter - 445  
4 retter - 525  
5 retter - 625

3 courses - €63.50  
4 courses - €75  
5 courses - €89.25

### FORRETTER / MELLEMRITTER

**Chèvre chaud**  
*Gratineret gedeost - brød - salat - pære  
- ristede valnødder - vinaigrette - balsamico glaze*

**Bagte jordskokker**  
*Jordskokker - appelsin glaze  
- ristede hasselnødder - bladselleri*

**Gravad laks**  
*Laks - rævesauce - tomat - grillet brød*

**Rimmet torsk**  
*Rimmet torsk - ørredrogn - friteret salvie  
- peberrodscreme*

**Jomfruhummer Bisque**  
*Bisque - jomfruhummerhale - urteolie - skovsyre*

**Anderillette**  
*Anderillette - cornichoner - Dijon sennep  
- syltede rødløg - grillet brød*

### HOVEDRETTER

**Stegte svampe**  
*Svampe - pocheret æg - syltede havtorn  
- persille - trøffelolie - crouton*

**Confit de Canard**  
*Confit de Canard - appelsinsauce - stegt grønkål  
- brændt skalotteløg - tranebær - kartofler*

**Stegt torsk**  
*Torsk - senneps sauce - stegt porre  
- urteolie - grillet julesalat - kartofler*

**Grillet kalvemørbrad**  
*Kalvemørbrad - Pommes Anna - jordskokker  
- kastanjer - trøffelsauce  
+ 100*

**Steak frites**  
*Ribeye - bagt skalotteløg - fritter - béarnaise  
+ 100*

### DESSERT

**Gateau Marcel**  
*Gateau Marcel - havtorn sorbet  
- havtorn gel - chokolade*

**Pære Belle Helene**  
*Pære - chokoladesauce - vaniljeis*

**Crème brûlée**  
*Fløde - fransk polynesiske vanilje*

**Ost**  
*Sprødt - sødt*

### STARTERS / IN BETWEEN

**Chèvre chaud**  
*Goat's cheese au gratin - bread - salad - pear -  
vinaigrette - balsamic glaze*

**Baked Jerusalem artichokes**  
*Jerusalem Artichokes - orange glaze -  
roasted hazelnuts - celery*

**Gravlax**  
*Salmon - dill sauce - tomato - grilled bread*

**Rimmed cod**  
*Cod - trout roe - fried sage -  
herb oil - horseradish cream*

**Langoustine bisque**  
*Bisque - langoustine tail - herb oil - forest sorrel*

**Duck rilette**  
*Duck rilette - cornichons - Dijon mustard -  
pickled red onions - grilled bread*

### MAINS

**Pan-fried mushrooms**  
*Mushrooms - poached egg -  
pickled sea buckthorn - parsley - truffle oil - crouton*

**Confit de Canard**  
*Confit de Canard - orange sauce - pan-fried kale -  
burned shallots - cranberries - potatoes*

**Pan-fried cod**  
*Cod - mustard sauce - pan-fried leek -  
herb oil - grilled endive salade - potatoes*

**Grilled veal tenderloin**  
*Veal tenderloin - Pommes Anna -  
Jerusalem artichokes - chestnuts - truffle sauce  
+ €14.25*

**Steak frites**  
*Steak - baked shallots - chunky chips - béarnaise sauce  
+ €14.25*

### DESSERTS

**Gateau Marcel**  
*Gateau Marcel - sea buckthorn sorbet -  
sea buckthorn gel - chocolate*

**Pear Belle Helene**  
*Pear - chocolate sauce - vanilla ice cream*

**Crème brûlée**  
*Cream - French Polynesian vanilla*

**3 Danish cheeses**  
*Sweet - crispbread*

## RAVAGE 6 RETTERS SHARING MENU RAVAGE 6 COURSES SHARING MENU

495 PR. PERSON

3 FORRETTER - 2 HOVEDRETTER - 1 DESSERT

Ravage 6 retters Sharing menu er sammensat af vores køkkenchef og skifter fra sæson til sæson. Menuen vil altid bestå af 6 retter og der vil altid være kød eller fisk på hovedretten.

Vi tager naturligvis højde for vegetarer og pescetarer i blandt.

Menuen er ideel til jer der gerne vil smage lidt af det hele og gerne vil dele.

Menuen skal bestilles af hele bordet.

70.75€ PER PERSON

3 STARTERS - 2 MAINS - 1 DESSERT

Ravage 6-course Sharing menu is made by the head chef and varies with the seasons. The menu will always be six courses and there will always be fish and meat on the main course.

We also have vegetarian/pescatarians options and take care of any allergies.

The menu is ideal for anyone who would like to taste a bit of everything and wants to share.

The menu has to be ordered by the whole table.