

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 bøgehatte
- 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 endivie - 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 - Remoulade - 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 - 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 - sennepssauce - stegt porre
- grillet endivie - urteolie - 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 - 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.