

# RAS

GASTRO & MALT

## Menu



### Keep an eye out for our Gastro Hit!

We combine delicious dishes from our menu card with nice cold drinks to go with it for a special price - we call that a Gastro Hit!

Valid on selected days and for a limited time  
- ask the waiter or stay updated on our Facebook.

### IMPORTANT INFO!

#### AT PEAK HOURS, WAITING TIME CAN BE EXPECTED!

- Due to the waiting time, we do not split bills.

WE DO NOT OFFER GLUTEN-FREE BREAD, BUT GUESTS ARE OF COURSE WELCOME TO BRING THEIR OWN BREAD

INFORMATION ON THE CONTENT OF ALLERGENS IN OUR DISHES CAN BE OBTAINED FROM THE STAFF

THE GROUND BEEF IS MEDIUM-RARE

WE ALWAYS USE RAW EGG YOLKS BUT OFFER PASTEURIZED EGGS



## 🇩🇰 Smørrebrød 🇩🇰

Our smørrebrød is made on home-baked rye bread.  
Everything is made from scratch with love and care - only the best for our smørrebrød.

### HOMEMADE CHICKEN SALAD

Served with bacon, pickled onions, mustard seeds and herbal mix

115,-

### EGG AND SHRIMPS

Served with caviar, lemon, tomatoes, herbal mix, lemon pearls, and dill

115,-

### CURRIED HERRING WITH EGG SALAD

With fresh apple, shallot cream and chives

115,-

### CHRISTIANSØ PIGENS SPICED HERRING

With smoked cheese cream, onion, almonds and cress

115,-

### COLD-SMOKED SALMON FROM KALVØ

Served with mayo, dill, tomatoes, lemon, caviar, lemon pearls and fried capers

125,-

### ROAST PORK

Served with crispy pork rind, pickled onions, pickled cucumbers, pickled mustard seeds and cress

125,-

### BREADED FILLET OF PLAICE

Served with homemade remoulade, lemon, asparagus, caviar and dill

125,-

### BEEF TATAR

With pickled and raw onions, fried capers, horseradish, pickled mustard seeds and raw egg yolk

125,-

### SOL OVER HADERSLEV

Smoked herring from Kalvø with onions, dill mayo, radishes, red onion and herbs

125,-



---

# Plates

---

Our plates cannot be changed or shared

## RAS-BORD

1 piece tartlet, 1 piece optional smørrebrød including a small dessert of the chef's choice

189,-

## HERRING PLATE

Smoked herring from Kalvø, curried herring and Christiansø pigens spiced herring

209,-

## LUNCH PLATE

2 pieces optional smørrebrød including a small dessert of the chef's choice

225,-

## SMØRREBRØDSPLATTE 1

WITH 3 SLICES AND A SMALL DESSERT

209,-

With homemade chicken salad, egg and shrimps, breaded fillet of plaice, including a small dessert of the chef's choice

## SMØRREBRØDSPLATTE 2

WITH 3 SLICES AND A SMALL DESSERT

219,-

Beef tatar, roast pork and smoked herring including a small dessert of the chef's choice

---

## CHEESE PLATE

Selection of Danish cheeses (4 pieces of cheese) with butter-fried rye bread, home-pickled lingonberries, red onion and homemade compote

155,-

EXTRA + KR. 25,-/PR. PIECE

---

## SCHNAPPS TASTING

FOR OUR PLATES

95,-

The herring and schnapps opens the ball, whether it is our own homemade schnapps or a reunion with the well-known classics, is a matter of taste.

Schnapps tasting contains 3 pcs. 2 cl schnapps.

## BEER TASTING

FOR OUR PLATES

125,-

Join us on a tour of the world of beer. Here you get a guided tour of 4 different beers. Look forward to enjoying beer with all your senses; aroma of hops and malt together with the Danish dishes.





## 🚩 Classics 🚩

### STRAMMER MAX (LUXURY VERSION))

Toasted bread with cheese cream, ham, tomatoes, bacon, double fried egg, chives and onion

135,-

### TARTELETS WITH CHICKEN AND ASPARAGUS

3 pieces tartlets, with tomatoes and herbal mix

145,-

### PARISERBØF

Served with raw egg yolk

165,-

### ROAST PORK

Served with potatoes, brown sauce and sour

165,-

### BEEF SANDWICH

Served with soft onions, beetroot, pickled cucumbers, roasted onion, brown gravy and french fries

165,-

### EGG CAKE WITH PORK AND BACON

With homemade mustard, beetroot, tomatoes, chives and rye bread

PRICE PR. PERSON - MIN. 2 PLACE SETTINGS

- EVEN NUMBER OF GUESTS ONLY (2 - 4 - 6 ETC.)

169,-

### BEEF TATAR

With fries, aioli, root vegetable chips and raw egg yolk

189,-

### STJERNEKASTER

Breaded fillet of plaice, shrimp, cold-smoked salmon and homemade dressing served on toasted French bread with lemon, caviar and greens.

199,-

### WIENERSCHNITZEL

Served with potatoes, lemon, capers, horseradish and butter sauce

249,-

### RIBEYE

300 gram Ribeye with red wine sauce, thyme-fried potatoes and sour

299,-

## — Café dishes —

### NACHOS WITH CHICKEN

With sour cream and hot salsa

135,-

### SALAD OF THE DAY

Ask the waiter

145,-

## — The sweet —

### OLD FASHIONED APPLECAKE

With crushed macaroons and whipped cream

85,-

### BISCUIT CAKE

The original recipe

85,-

### PANCAKES OR WAFFLES WITH ICE CREAM

85,-





---

## Schnapps

---

**O.P. ANDERSON ORIGINAL**

**AALBORG AQUAVIT**

**FAD FRA AALBORG**

**BRØNDUMS SNAPS**

**LINIE AQUAVIT**

**SMALL** (EMBARRASSING)  
ca. 2 cl.

**35,-**

**MEDIUM** (REASONABLE)  
ca. 4 cl.

**60,-**

**LARGE** (SENSIBLE)  
ca. 6 cl.

**80,-**

---

## 🇩🇰 Homemade schnapps 🇩🇰

---

Our homemade schnapps may vary - ask the waiter



# Gastro Hit of the Month

The menu changes every month and can only be enjoyed  
every Friday/Saturday evening from 17.00

## OCTOBER

349,-

APPETIZER - Creamy pumpkin soup with roasted pumpkin seeds

MAIN COURSE - Filet Medallion, with fried potatoes, seasonal root vegetables, celery puree and red wine sauce

DESSERT - Red wine poached pear with vanilla cream

## NOVEMBER

349,-

APPETIZER - Potato leek soup with bacon crunch

MAIN COURSE - Confit duck leg with Pommes Anna, apples, prunes and brown sauce

DESSERT - Grilled apple with raw cream and nut crumble

## DECEMBER

349,-

APPETIZER - Duck carpaccio with home-pickled red cabbage, pomegranate and orange

MAIN COURSE - Beer-braised pork jowls with mashed potatoes, fried carrots and bacon crumble

DESSERT - Pineapple flambéed in whiskey with vanilla parfait and caramel crumble



New delicious 3-course  
meal menus every month!

**FOR ONLY 349 KR.  
PR. PERSON.**

Follow us on Facebook and stay updated on more Gastro Hits.



# Gastro Hit of the Month

The menu changes every month and can only be enjoyed  
every Friday/Saturday evening from 17.00

## JANUARY

349,-

APPETIZER - Mushroom soup with butter-fried bread

MAIN COURSE - Culotte steak, oven-roasted potatoes, cauliflower purée, fried mushrooms, whole roasted carrots and red wine glaze

DESSERT - Lemon curd a la RAS

## FEBRUARY

349,-

APPETIZER - Onion soup with homemade cheese bread

MAIN COURSE - Long-roasted pork loin with rosemary, baked root vegetables, oven-baked potatoes and gravy

DESSERT - Apple compote with vanilla parfait

## MARCH

349,-

APPETIZER - Smoked cod, beetroot tapioca, beetroot crudité and herbal mayo

MAIN COURSE - Crown of lamb with smoked mashed potatoes, cranberry sauce and fried root vegetables

DESSERT - Chocolate fondant with passion fruit parfait

