

RAS

GASTRO & MALT

MENU

Summer 2025



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
- Ground beef is medium rare.
- We always use raw egg yolks but offer pasteurized eggs.



Følg os på Facebook

Breakfast

SERVED UNTIL 12.00

RAS' EVERYDAY BRUNCH 159,-

Scrambled eggs, bacon, brunch sausages, luncheon meats, beer-breaded onion rings, roulade with pesto and serrano ham, Elmegaard cheeses, 1 minies with chicken salad, 1 minies of the chef's choice, pancakes with syrup, yoghurt, muesli and fresh fruit. Served with RAS' home-baked maltbread.

EXTRA 65,-

A Café latte or ad libitum coffee and freshly squeezed orange juice



Giant brunch buffet every Saturday and Sunday at RAS

Served from 9.30 and brunch buffet will be removed at 12.00

229,- INCLUDING DRINKS

Kids under 10 years 159 kr.

A brunch buffet with a focus on local and Danish ingredients. Various juices, smoothies and ad libitum regular coffee or one of our special coffees

Smørrebrødstapas

SERVED UNTIL 17.00

Good food takes time.

Waiting time will occur on this dish during peak hours

6 PIECES. OF OUR MOST POPULAR SMØRREBRØD AS SLICES OF THE CHEF'S CHOICE + SMALL DESSERT. 225,-

We recommend our 6100 Lager beer for smørrebrødstapas

The season's smørrebrød

SERVED UNTIL 17.00

POTATOES 115,-

Mayonnaise, pickled red onions, radishes, chives and bacon crunch

We recommend Royal Blanche for potatoes

CHEF'S SIGNATURE SMØRREBRØD 135,-

A large piece of smørrebrød with Roastbeef of veal culotte, remoulade, horseradish, pickled cucumbers and homemade roasted onion

We recommend Mørk Mumme for our signature dish

SHRIMPS ON TOASTED FRENCH BREAD 140,-

Mayonnaise, chives, dill, tomato and lemon

We recommend Anarkist Bloody Weizen for shrimp dishes

Smørrebrød

SERVED UNTIL 17.00

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 115,-

Served with bacon, pickled onions and mustard seeds

We recommend Royal Blanche for chicken salad

EGG AND SHRIMPS 115,-

Served with caviar, tomatoes, lemon pearls and dill mayonaise

We recommend Anarkist Bloody Weizen for eggs and shrimp

COLD-SMOKED SALMON FROM KALVØ 125,-

Served with dill mayonaise, tomatoes, caviar, lemon pearls, pickled onions and fried capers

We recommend Edelweiss for cold smoked salmon



SOL OVER HADERSLEV

Smoked herring from Kalvø with onions, dill mayonnaise, radishes, almonds and red onion

125,-

We recommend Royal Blanche for smoked herring

BREADED FILLET OF PLAICE

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

125,-

We recommend our 6100 Lager beer for fillet of plaice

ROAST PORK

With red cabbage, crispy pork rind, pickled onions, pickled cucumbers and mustard seeds

125,-

We recommend our 6100 Lager beer for roast pork

BEEF TATAR

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

135,-

We recommend RAS Import for beef tatar



Finger food

SERVED ALL DAY

SNACK BASKET

2 pcs. beer breaded onion rings, 2 pcs. crispy chicken skewers, 2 pcs. tempura prawns, 2 pcs. beer breaded mozzarella sticks and aioli

125,-

We recommend the Anarkist Tiny Titan for snack basket

FISH FILLET WITH FRIES

125,-

NACHOS WITH CRISPY CHICKEN

With sour cream and hot salsa

135,-

We recommend Anarkist New England for nachos



EXTRA DIP

AIOLI, MAYONNAISE, SALSA, CHILIMAYO, REMOULADE, KETCHUP

15,-

EXTRA BREAD

15,-

POMMES FRITES

59,-

Salads

SERVED ALL DAY

CÆSAR A LA RAS

Crispy chicken, bacon, tomato, parmesan, dressing and homemade croutons

165,-

SALAD WITH COLD-SMOKED SALMON FROM KALVØ RØGERI

Red dressing, tomato, cucumber, pickled red onions and seasonal vegetables

165,-

SALAD WITH EGGS AND SHRIMPS

Red dressing, tomato, cucumber, pickled red onions and lemon

165,-

We recommend Anarkist Bloody Weizen for all our salads

Pasta

SERVED ALL DAY

SPAGHETTI CARBONARA

Spaghetti with bacon, egg yolks, parmesan cheese in a creamy cream sauce

165,-

We recommend Affligem double for carbonara

CHICKEN AND SPINACH

Creamy pasta dish with grated lemon, garlic, parmesan and crispy chicken

165,-

We recommend Royal Blanche for Chicken and Spinach

RAVIOLI

With mushroom truffle, parmesan and sage butter

185,-

We recommend RAS Import for Ravioli



Burgers

SERVED ALL DAY

BURGER WITH CRISPY CHICKEN

175,-

Breaded chicken with panko crumbs and parmesan, chili mayo, pickled red onions, lettuce and avocado, French fries and aioli

We recommend Anarkist Tiny Titan

DUCK BURGER

175,-

With pulled duck, crispy Parma ham, pickled red onions, roasted red onions and RAS's own cabbage tossed in orange mayo, French fries and aioli

We recommend Mørk Mumme for duck burger

RAS' BURGER

175,-

2 patties, 2 types of cheese, thymeaioli, bacon, salad, tomato, onion, cucumber and French fries and aioli

We recommend Lagunitas IPA for our signature dish

RAS's tapasboard

*A perfect meal on a sunny day
and a southern atmosphere on the square*

Minimum 2 people

Selection of sausage and ham - Mix-Tapenade on toasted bread - Aioli - Borettane onions - Burratina caprese cheese - Grissini - Pepperballs - Cheeses - Grilled vegetables - Olive mix - Focaccia bread with herbs - Creamed butter, whipped with fresh herbs (Selection may vary)

APPETIZER: 129,- PR. PERSON
MAIN COURSE: 219,- PR. PERSON

We recommend 6100 RAS lager beer or bubbles

CARPACCIO

139,-

With arugula, parmesan, mustard seeds and cherry tomatoes, seasoned with Citronette sauce

Classic main courses

SERVED ALL DAY

PARISERBØF

175,-

With raw egg yolk, capers, fried capers, horseradish, beetroot

Extra fried egg for Pariserbøf: 15,-

We recommend Mørk Mumme with pariserbøf

MINCED BEEF STEAK

175,-

With potato wedges, peas and bearnaise sauce

We recommend Lagunitas IPA for minced beef steak

BEEF TATAR

185,-

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

We recommend RAS Import for beef tatar

MOULES FRITES

189,-

White wine steamed mussels with baguette, fries and aioli

We recommend Anarkist New England

STJERNEKASTER

215,-

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

We recommend Edelweiss for stjerneaster

RIBEYE STEAK

249,-

Petit potatoes, garnish and homemade red wine sauce

We recommend RAS Import for Ribeye

Vegetarian dishes

SERVED ALL DAY

BURGER

165,-

All our burgers can be made as a veggie burger

SALAD

175,-

Avocado, Couscous, lettuce, creamy feta, pomegranate, scallions and dressing

RAVIOLI

185,-

With mushroom truffle, parmesan and sage butter

We recommend 6100 Lager for all our vegetarian dishes

Danish local cheese

4 different Danish cheeses served with homemade compote, pickled red onions and butter-fried rye bread

125,- PR. PERSON

EXTRA + KR. 25,-/pcs.

We recommend MURPHY'S IRISH STOUT

Desserts

SERVED ALL DAY

OLD FASHIONED APPLECAKE

85,-

With crushed macaroons and whipped cream

DANISH STRAWBERRIES WITH CREAM AND SUGAR

85,-

Strawberries, creamy cream with vanilla and sugar

3 TYPES OF ICE CREAM - LOCALLY PRODUCED

95,-

Homemade ice cream from Ranis. Choose between:
Salted caramel - Chocolate - Pistachio - Hazelnut - Compote

For desserts we recommend a Frøli Strawberry Beer

DESSERT FOR KIDS

95,-

Watermelon ice cream, Smarties ice cream and Smurf ice cream

Coffee

REGULAR COFFEE/FILTER COFFEE

35,-

SPECIAL COFFEE

49,-

Café Americano, Café Au Lait, Café Latte, Cappuccino, Cortado, Café Orange, Café Chok, Chai latte, American coffee

HOT COCOA

45,-

RAS ICED COFFEE

59,-

The

EARL GREY MILD, SORT FLØDE THE, SØNDERJYSK, GRØN KVÆDE, ROOIBOS - HOLE IN ONE

35,-

Fadøl

DRAFT BEER

PILSNER FRA FUGLSANG

65,-

With its grainy golden color and its beautiful compact foam. The hops give a fresh head and a light taste. Alc. 4,8% vol.

CLASSIC FUGLSANG BLACK BIRD

65,-

It smells fresh and slightly sour of hops, and it is also the hops that give the beer its characteristic taste. Alc. 4,8% vol.

HEINEKEN

65,-

fresh and fruity aroma originating from the yeast, and a pleasant, not too intense bitterness that makes Heineken easy to drink. Alc.4,6% vol

RAS IMPORT

75,-

Belgian beer with a lovely round and malty taste. Mild bitterness with a sweet, rich caramel aftertaste. Alc. 6,8% vol.

WHEAT BEER EDELWEISS

75,-

Well-balanced bitterness with a soft and fresh taste. Refreshing aftertaste that makes it easy to drink. Alc.4,9% vol.

ANARKIST BLOODY WEIZEN

75,-

Full-bodied wheat-driven, malty flavor with a soft fruity sweetness from the blood orange, balanced by a moderate bitterness. Fresh, sparkling and airy as only a wheat beer can be. Alc.5,2% vol.

TOO OLD TO DIE YOUNG - VAMPIRE CRUSH FRUITY SOUR

75,-

Fresh and tart with a clear berry flavor on a light malt background. Malt and hops have taken a back seat in this beer to let the raspberries and blackcurrants come into their own, and only contribute to giving complexity and fullness to the overall flavor picture. Alc.4,0% vol.

NEW ENGLAND IPA

75,-

Full-bodied and lightly sparkling beer that doesn't linger for too long, quickly making room for another sip. Alc. 5,4% vol.

LANGUNITAS IPA

75,-

A fresh and fruity aroma. Fresh scent of citrus, floral notes from the hops. Well-balanced bitterness. Alc.6,2% vol.

MØRK MUMME

75,-

A hybrid between Belgian dubbel and English/American brown ale. Full body, relieved by a slight bitterness. Alc. 6,5% vol.

MURPHY'S IRISH STOUT

75,-

A smooth and creamy stout with a slightly toasted flavor. Slightly sweet with notes of coffee and roasted malt. Alc. 4,0% vol.

AFFLIGEM DOUBLE

75,-

A sophisticated taste that moves from anise and licorice to a softer caramel flavor - a unique blend that gives this Double Klosterøl a rich and perfectly balanced character.. Alc. 6,8% vol.

FRÜLI JORDBÆRØL

75,-

A strawberry beer with a unique blend of white beer and 30% strawberry fruit juice. A balanced and refreshing beer packed with strawberries and fruit. Alc.4,1% vol.

BEER OF THE SEASON

75,-

RAS is always on the lookout for special brews from Danish or foreign breweries. Ask the waiter.

Beer with a full punch of flavor and slightly smaller percentages

Bottled beer

ROYAL PILSNER 33CL 0,0%

45,-

Velsmagende velsmagende pilsner brygget i Danmark uden effekten af alkohol.

Can beer

ANARKIST HAZY IPA 44CL 0,5 %

75,-

Super frisk frugtkarakter. Let malkrop, blød bitterhed og en eminent smag.

Draft beer

ANARKIST TINY TITANL 3,0%

75,-

Læskende, frisk og med en behagelig eftersmag af stenfrugter såsom mango og grønne druer.alc. 3,0% vol.

Beer made for RAS

LOCAL BOTTLE SPECIAL BEER

6100 HADERSLEV LAGER

65,-

I 6100 Haderslev Lager tilbyder vi en lækker undergæret øl til det danske frokostbord. Nyd et dejligt stykke klassisk smørrebrød sammen med den helt oplagte lager. Det giver den perfekte smagsoplevelse. En rolig og klar øl med farve som dyb, rødgyldent rav. Den har en frugtagtig duft med en frisk tone af blomster og en karakterfuld, velafbalanceret maltet smag. Alc. 5,5% vol.



Cold drinks

WITHOUT ALCOHOL

SODA WATER

35,- / 55,-

Pepsi, Pepsi MAX, Appelsin, Mirinda lemon, Faxe kondi, Danskvand

COCIO

35,-

WATER OR SPRING WATER

25,-

JUG OF WATER

40,-

FRESHLY PRESSED ORANGE JUICE

60,-

ICE TEA OF THE HOUSE

50,-

With elderflower and citrus fruits

Organic juices and lemonades

LEMON, CURRANT, RHUBARB, APPLE JUICE ELDERFLOWER

49,-

RAS's Cocktails

PIÑA COLADA 95,-

Pineapple juice, bacardi, malibu, coconut syrup and whipped cream

COCKTAIL A LA RAS 95,-

CPH strawberry gin, rubarb gin, mango syrup and Faxe kondi



APEROL SPRITZ 95,-

GIN & TONIC 95,-

Choose between:

Lemon, Mandarin, Mango, Rhubarb, Strawberry, TANQUERAY GIN eller BOMBAY SAPPHERE GIN

BOTTLES 600,-

Choose between CPH Cocktail gin + 6 tonics of your choice



FUGLSANGS TONIC 45,-

Choose between: Indian Tonic og Mediterranean Taste

FUGLSANG GINGER BEER 45,-

Cocktail & drinks

2 STK. 150,-

1 STK. 85,-



STRAWBERRY DAIQUIRI



PASSION FRUIT



ESPRESSO MARTINI



GIN HASS



WHISKEY SOUR



CHAMPAGNEBRUS



GIN LEMON



SOUR GIN



FILUR



ASTRONAUT

Wine card

White wine

VIGNALI I.G.T. BASILICATA, ITALIEN

65,- / 349,-

TØR 1 2 3 4 5 SØD

Denne vin er sammensat af 3 fantastiske druesorter, Chardonnay, Greco og Malvasia, en sammensætning der skaber en vin med frisk og intens duft af grønne frugter. En elegant kvalitets vin med en strågul farve i glasset og en blød og delikat smag. ideel til både aperitif og lette skaldyrs- og fiske retter. Alc. 12,5% vol.

CHARDONNAY – HILMAR SPRINGS, USA

349,-

TØR 1 2 3 4 5 SØD

Fortant Chardonnay har en lys halmgul farve. Duften er kraftig og raffineret, med intens aroma af pærer, figer, ananas og ristede hasselnødder, der diskret rundes af med toner af honning. Alc. 12% vol.

RIESLING – GEORG STEINMETZ, TYSKLAND

349,-

TØR 1 2 3 4 5 SØD

Denne Riesling, er en kombination af lækker frugtsødme med en frisk syre og en let tørhed – præcis som en god Riesling bør være. I næsen mødes du af friske æbler, citron og pærer, mens smagen er livlig og frugtig med en perfekt balance mellem sødme og syre. En forfriskende og uimodståelig vin, der egner sig både til hygge, lette retter og asiatiske smagsnuancer. Alc. 11% vol.

RIESLING VON KALK, TYSKLAND

399,-

TØR 1 2 3 4 5 SØD

Vinene er på dyrket i kalkdomineret jord og imponerer med deres rige, friskhed og karakter. Harmonisk samspil mellem ædel, subtil frugt og frisk, vidunderlig integreret syre. Masser af saft og finesse. Alc. 13% vol.

SAUVIGNON BLANC FUMÉ, ITALIEN

399,-

TØR 1 2 3 4 5 SØD

Skånsom forarbejdning. Spontan gæring. Udvidelse i rustfri ståltank og tonneau. Subtil frugtighed møder delikat smeltning og en stram, kølig karakter. Elegance med et energigivende drikkeflow. Alc. 13% vol.

Red wine

CADMO I.G.T. INDICAZIONE GEOGRAFICA TIPICA, ITALIEN 65,- / 349,-

TØR 1 2 3 4 5 SØD

I glasset har denne rødvin en rigtig flot rubinrød farve, smagen og drunten er i harmoni med sin frugtige og friske aromaer. Dette er en rødvin som de fleste ville kunne lide. Alc. 13% vol.

RIPASSO - DELLA VALPOLICELLA, ITALIEN

449,-

TØR 1 2 3 4 5 SØD

Med sin Rubinrød farve, og sin bløde strejf i munden, er denne Ripasso helt perfekt til middagsbordet. Noterne af kirsebær, brombær og tørret frugt, giver en god struktur i smagen. Alc. 14% vol.

CHIANTO CASA DE MONTE, ITALIEN

399,-

TØR 1 2 3 4 5 SØD

Rubinrød i glasset med en medium krop, en meget traditionel Chianti. Rig i smagen af mørkebær, strejf af viol og en forfriskende syre. Delikat frisk og fløjles agtig i ganen, men en blød finish af tanniner. Alc. 13% vol.

AMARONE CANTINA CAORSA, ITALIEN

499,-

TØR 1 2 3 4 5 SØD

Den dybe rubinrøde farve antyder dens parfume, som er en enestående koncentration af vilde frugter og hints af kakao. Ved den første slurk folder denne vin sig ud, smagen i munden er stærk, rig og energisk, men alligevel overraskende i sin balance, modenhed og raffinement. Alc. 15% vol.

Rosé

ROSÉ MENZATIA BARDOLINO CHIARETTO, ITALIEN

65,- / 349,-

TØR 1 2 3 4 5 SØD

Eklassisk rosé fra Bardolino ved Gardasøen, hvor det tempererede klima skaber perfekte betingelser for friske og frugtige vine. Denne elegante rosé er lavet på Corvina, Rondinella og Molinara – de samme druer, der bruges i Valpolicella og Amarone. I næsen mødes du af friske røde bær som jordbær og kirsebær, suppleret af florale noter og et strejf af citrus. Smagen er let, frisk og velbalanceret med en ren, tør afslutning. Alc. 12% vol.

L'OSTAL ROSÉ, FRANKRIG

349,-

TØR 1 2 3 4 5 SØD

Vinen er skabt på 50 % Grenache og 50 % Syrah, hvilket giver en harmonisk balance mellem saftige røde bær, florale noter og en frisk mineralitet. Den har en smuk, sart lyserød farve med en livlig duft af hvide stenfrugter, hindbær og citruszest. Smagen er let, velafbalanceret og afsluttes med en sprød elegance. Alc. 12,5% vol.

Sparkling wines

PROSECCO SPUMANTE DOC BRUT, ITALIEN

65,- / 349,-

TØR 1 2 3 4 5 SØD

Strågul farve med grønne reflekser, rigeligt bobler, med fin og vedvarende smag. I næsen har den noter, der minder om blåregnbloster og akacieblomster. Delikat smag, frisk, let sødlig og dejlig frugtig. Alc. 11% vol.

ASTI SPUMANTE BOSIO, ITALIEN

349,-

TØR 1 2 3 4 5 SØD

En elegant og forførende mousserende vin fra Piemonte, skabt på 100 % Moscato Bianco. Aromaerne er intense og fristende med noter af modne ferskner, honning, appelsinblomst og et strejf af tropisk frugt. Smagen er silkeblød og sødme fuld, perfekt afbalanceret med en frisk syre og en sprudlende afslutning med nuancer af blomster og citrus. Alc. 7,5% vol.

RÉSERVE BRUT – BLANC DE BLANC - CHAMPAGNE SAINTGYBRYEN GRAND, FRANKRIG

699,-

TØR 1 2 3 4 5 SØD

I næsen er den delikat, med hvide blomster. Frisk og blomstret i munden, med aromaer af lime og tjørn. Den har en strålende guldfarve med grønne reflekser. Alc. 12,5% vol.

RÉSERVE DEMI-SEC – BLANC DE BLANC - CHAMPAGNE SAINTGYBRYEN GRAND CRU, ITALIEN

699,-

TØR 1 2 3 4 5 SØD

I næsen er den fuld af eksotiske frugter. I munden er den blød, med dejlige mineraler. Den har en strågul farve i glasset med grønne reflekser. Ideel til søde og delikate desserter. Alc. 12,5% vol.

