

SET MENU

- 3 COURSES – €63.50
- 4 COURSES – €75.00
- 5 COURSES – €89.25

STARTERS / IN BETWEEN

- CHÈVRE CHAUD**
Goat’s cheese au gratin – bread – salad – pear – vinaigrette – balsamic glaze
- RIMMED COD**
Mustard cream – beetroot – parsley – dill – croutons
- SALMON TARTARE**
Salmon – avocado – lemon – red onions – frisée salad – grilled bread
- CARPACCIO A LA RAVAGE**
Topside beef – rucola – parmesan – sunflower seeds – lemon
- VOL-AU-VENT**
Sweetbread – carrots – oyster mushrooms – sauce – herbs
- JERUSALEM ARTICHOKE SOUP**
Whipped sour cream – Jerusalem artichoke chips – herb oil – grilled bread

MAINS

- CREMY PEARL BARLEY RISOTTO**
Pan-fried portobello mushrooms – cream – truffle oil – parmesan
- BAKED COD**
Cod – pan-fried parsley root – Brussel sprouts – brown butter sauce – hazelnuts – herbs – potatoes
- BOEUF BOURGUIGNON**
Beef brisket – carrots – mushrooms – pearl onions – bacon – thyme – red wine – mashed potatoes
- GRILLED GUINEA FOWL**
Guinea fowl – truffle sauce – Porcini mushrooms – fried kale – potato fondant – carrots
- STEAK FRITES**
Steak – baked shallots - chunky chips - béarnaise sauce
+€14.25

DESSERTS

- CHOCOLATE GANACHE**
Chocolate ganache – salted caramel – shortcrust pastry – vanilla ice cream
- CRÈME BRÛLÉE**
Cream - French Polynesian vanilla
- PAVLOVA**
Grape – grape syrup – meringue – Crème Chantilly
- 3 CHEESES**
Sweet - crisp bread

RAVAGE 6 COURSES SHARING MENU

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.

