

# 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

### CREAMY 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.

*Ravage*  
RESTAURANT & BAR ANNO 2013