

SET MENU

3 COURSES – 445
4 COURSES – 525
5 COURSES – 625

STARTERS / IN BETWEEN

CHÈVRE CHAUD

Goat’s cheese au gratin – bread – salad –
blueberries – vinaigrette – balsamic glaze

GRILLED GREEN ASPARAGUS

Green asparagus – Iberico ham – Sauce Verte – parmesan

SMOKED SALMON

Smoked salmon – smoked cream cheese – radish – currants – blinis

SHRIMPS IN THE SHELL

Rosé shrimps – lemon – lemon mayonnaise – grilled bread

CARPACCIO A LA RAVAGE

Topside beef – rucola – parmesan – sunflower seeds – lemon

CHARCUTERIE

Small delicacies

MAINS

GRILLED CABBAGE

Pointed cabbage – parmesan – ramson – ramson oil – pistachio - carrots

FISH OF THE DAY EN PAPILOTTE

Fish of the day – fennel – pickled sea buckthorn –
bacon – Beurre Blanc – potatoes

CHICKEN FRICASSÉE

Chicken – carrots – green asparagus –
white asparagus – peas – potatoes - leeks

PORK ON THE BONE

Grilled pork – green asparagus – grilled lemon –
fried sage – sage-lemon sauce – potatoes

STEAK FRITES

Steak – baked shallots – chunky chips – béarnaise sauce
+ 100

DESSERTS

PAVLOVA

Fresh berries – meringue – Crème Chantilly

COUPES DE GLACIER

3 scoops of ice cream – Crème Chantilly – cocktail berry

CRÈME BRÛLÉE

Cream – French Polynesian vanilla

PICKLED NECTARINE

Nectarines – vanilla ice cream – caramel – hazelnuts – nectarin syrup

3 DANISH CHEESES

Sweet – crispbread

RAVAGE 6 COURSES SHARING MENU

495 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