

# 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 – blueberries – pickled rhubarb – red onions – vinaigrette

### GRILLED OCTOPUS

Octopus – garlic – fried tarragon – honey – ramson – chili – Beurre Blanc – crispy potato rösti

### SALMON TARTARE –

Salmon – cucumber – soured cream – dill oil – pickled mustard seeds – dill – grilled bread

### CARPACCIO

Topside beef – rucola – parmesan – capers berries – lemon zest

### STEAMED WHITE ASPARAGUS

White asparagus – Sauce Mousline

## MAINS

### GRILLED POINTED CABBAGE

Pointed cabbage – brown butter sauce – roasted walnuts – apple – Gruyère

### PAN-FRIED SEA-WOLF

Sea-wolf – Petits pois à la française – salade – pees – pearl onions – bacon – Sauce Blanquette – potatoes

### OVEN-ROASTED CHICKEN

Chicken – carrots – green asparagus – white asparagus – peas – potatoes – leeks – chicken sauce

### STEAK FRITES

Steak – baked shallots - chunky chips - béarnaise sauce  
**+€14.25**

## DESSERTS

### LEMON PIE

Lemon curd – meringue – short crust pastry

### CRÈME BRÛLÉE

Cream - French Polynesian vanilla

### PAVLOVA

Fresh berries – 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