

SET MENU

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

STARTERS / IN BETWEEN

CHÈVRE CHAUD

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

FLASH FRIED TUNA

Tuna – avocado cream – roasted sesame – cucumber – olive oil – bread croutons

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

BUTTER-FRIED BUTTER CAUILLIFLOWER

Cauilliflower – potatoe puree – hazzelnuts – truffle oil

PAN-FRIED ZANDER

Zander – baby carrots – spring onions – sauce blanquette – potatoes

OVEN-BAKED CHICKEN

Chicken – leeks – Petit pois à la Française – potatoes – chicken sauce

PORK ON THE BONE

Grilled pork – broccolini – 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

WHITE CHOCOLATE MOUSSE

White chocolate – passionfruit gel – biscuits

CRÈME BRÛLÉE

Cream – French Polynesian vanilla

BUTTERMILK KOLDSKÅL ICE CREAM

Biscuits – strawberries – mint

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.

