

SET MENU

3 courses - €67.75
4 courses - €82.25
5 courses - €96.50

— STARTERS / IN BETWEEN —

Chèvre chaud

Goat's cheese au gratin - bread - salad - blackberries - figs - vinaigrette - balsamic glaze

Smoked salmon

Salmon - semi-dried tomatoes - caper berries - fried sage - lemon mayonnaise +€5

Crab salad

Crab - Crème Fraiche - lemon mayonnaise - grape - avocado - herbs - blinis

Poached egg with trout roe

Poached egg - trout roe - Beurre Blanc - potato rösti - chives

Mushroom toast

Oyster mushrooms - mushrooms - cream - garlic - parmesan - parsley

Charcuterie

Small delicacies

— MAINS —

Butter fried cauliflower

Cauliflower - chickpea cream - Chimichurri - roasted hazelnuts - potatoes

Pan-fried turbot

Turbot - chanterelles - Sauce blanquette - lemon - potatoes +€5

Oven baked Poussin

Poussin - Peas à la Française - bacon - herb oil - chicken sauce - potatoes

Pan-fried venison

Venison - carrots - peas - fried kale - port wine sauce - potato fondant +€21.50

Steak frites

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

— DESSERTS —

Crème brûlée

Cream - French Polynesian vanilla

Raspberry pie

Raspberries - vanilla cream - mazarin - crust pastry - chocolate

Buttermilk "koldskål"

Buttermilk "koldskål" - strawberries - strawberry ice cream

3 Danish cheeses

Sweet - crispbread

— RAVAGE 6 COURSES SHARING MENU —

550 PER PERSON

3 STARTERS - 2 MAINS - 1 DESSERT

*Ravage 6 courses Sharing menu is made by the head chef and change from the season to season.
Menu will always be 6 courses and there will always be fish and meat on the main course.
We also have vegetarian/pescatarians options and take care of other allergies there must be.*

*The menu is ideal for you that would like to taste a bit of everything and want to share.
Menu has to be ordered by the whole table.*