

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

RIMMED HALIBUT

Rimmed halibut – spring onions – fennel – honey – lemon – olive oil

SMOKED SALMON

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

LOBSTER BISQUE

Lobster bisque – crab – fennel – dill – dill oil – grilled bread

CARPACCIO A LA RAVAGE

Topside beef – rucola – parmesan – sunflower seeds – lemon

CHARCUTERIE

Small delicacies

MAINS

HONEY BAKED JERUSALEM ARTICHOKEs

Jerusalem artichokes – goat-cheese cream –
chips of scorzonera root – salted almonds – herb oil

BAKED ZANDER

Zander – lemon – parsley – Sauce verte –
Jerusalem artichokes – celeriac – Brussel sprouts – potatoes

OVEN-BAKED CHICKEN

Chicken – parsnip – beetroot – celeriac –
pickled cranberries – pan-fried potatoes – chicken sauce

RAVAGE BOUILLABAISSE

Blue-lipped mussels – langoustines – zander –
carrots – leeks – potatoes – Rouille – grilled bread

STEAK FRITES

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

DESSERTS

PROFITEROLES

Profiteroles – vanilla ice cream – chocolate sauce

LEMON PIE

Lemon pie – lemon curd – meringue – short crust pastry

CRÈME BRÛLÉE

Cream – French Polynesian vanilla

CHOCOLATE FONDANT

Chocolate fondant – vanilla ice cream – berry coulis – berries

3 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