

# 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 - pære - vinaigrette - balsamic glaze*

### **Smoked salmon**

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

### **Crab salad**

*Crab - Crème Fraîche - 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*

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## — MAINS —

### **Baked butternut squash**

*Butternut squash - mushrooms - Vesterhavs cheese - parsley - garlic*

### **Baked Seawolf**

*Seawolf - carrots - celeriac - Sauce blanquette - dried chestnuts - parsley - potatoes*

### **Pan-fried zander**

*Zander - baked Jerusalem artichoke - pan-fried leek - Sauce Nage - chives - parsley - potatoes*

### **Coq au vin**

*Chicken - red wine - mushroom - baby carrots - pearl onions - bacon - mashed potatoes*

### **Steak frites**

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

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## — DESSERTS —

### **Crème brûlée**

*Cream - French Polynesian vanilla*

### **Apple pie**

*Apple - marzipan - crust pastry - powdered sugar - creme fraiche - vanilla*

### **Chocolate fondant**

*Chocolate - vanilla ice cream - berry coulis*

### **3 Danish cheeses**

*Sweet - crispbread*

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## — RAVAGE 6-COURSE 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 you that would like to taste a bit of everything and wants to share.  
The menu has to be ordered by the whole table.*