

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

— 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

— 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

— 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.*