

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 – pear – vinaigrette – balsamic glaze

GRILLED HONEY GLAZED PUMPKIN

Pumpkin – goat cheese cream – salted pumpkin seeds – thyme – honey – beetroot chips

COQUILLES SAINT JACQUES

Gratinated scallops – creamy white wine sauce – cream – mushrooms – leeks – onions – mustard – parmesan – parsley

SALMON TARTARE

Salmon – avocado – lemon – red onions – frisée salad – grilled bread

CARPACCIO A LA RAVAGE

Topside beef – rucola – parmesan – sunflower seeds – lemon

VOL-AU-VENT

Sweetbread – carrots – oyster mushrooms – sauce – herbs

LOBSTER BISQUE

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

MAINS

VEGETABLES EN PAPILLOTE

Jerusalem artichokes – carrots – parsnips – beetroot – celery – white wine – herb butter

BAKED COD

Cod – pan-fried kale – brown butter sauce – salted almonds – parsley – potatoes

COQ AU VIN

Chicken – red wine – mushroom – baby carrots – pearl onions – bacon – mashed potatoes

GRILLED GUINEA FOWL

Guinea fowl – truffle sauce – fried kale – mashed potatoes – carrots

STEAK FRITES

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

DESSERTS

PARIS-BREST

Hazelnut cream – choux puffs – almonds

CHOCOLATE MOUSSE

Chocolate mousse – biscuits – sea buckthorn

CRÈME BRÛLÉE

Cream - French Polynesian vanilla

PAVLOVA

Orange – meringue – Crème Chantilly – hazelnuts caramel

3 CHEESES

Sweet - crisp bread

RAVAGE 6 COURSES 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 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