

# 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.

