

SET MENU

3 COURSES - 445

4 COURSES - 525

5 COURSES - 625

STARTERS / IN BETWEEN

CHÈVRE CHAUD

Goat's cheese au gratin – bread – salad –
pear – vinaigrette – balsamic glaze

SALMON TARTARE

Salmon – red onions – fried capers – sour cream – chervil – croutons

MARINATED SARDINES

Sardines – lemon – lemons mayonnaise – grilled bread

IBERICO WAFFEL

Iberico ham – smoked cream cheese – parmesan – frisée – crispy waffle

CHARCUTERIE

Small delicacies

MAINS

BUTTER-FRIED TRUFFLE CAULIFLOWER

Cauliflower – black olives – pistachio – truffle oil –
fried rosemary – pan-fried potatoes

BOUILLABAISE A LA RAVAGE

Langoustine – blue-lipped mussels – cod – haddock –
tomato – poached potatoes - Rouilles – grilled bread

FISH OF THE DAY EN PAPILOTTE

Fish of the day – fennel – pickled sea buckthorn –
bacon – Beurre Blanc – potatoes

CHICKEN DANOISE

Whole chicken – pickled cucumber salad – compote – carrots –
potatoes – green salad – vinaigrette – chicken sauce

BEEF BOURGUIGNON

Beef brisket – carrots – leek – thym – red wine – mashed potatoes

STEAK FRITES

Steak – baked shallots - chunky chips - béarnaise sauce

+ 100

DESSERTS

“NØDDEKURV”

Vanilla cream – caramelized apple – wild berries

COUPES DE GLACIER

3 scoops of ice cream – Crème Chantilly – cocktail berry

CRÈME BRÛLÉE

Cream - French Polynesian vanilla

3 DANISH 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