

NEW YEARS

2024

MENU

2 OYSTERS

Fine de Claire – au gratin oysters Rockefeller
Fine de Claire – herb oil – trout roe

COLD LANGOUSTINE ON ICE

Langoustine – lemon mayonnaise – grilled lemon

SCALLOPS

Pan-fried scallops – sour cream – chili oil – cucumber

BEEF TARTARE IN MINI WAFFLE

Beef tartare – quail egg – herb mayonnaise

Choose between 1 of the 2 mains – please inform before arrival

PAN-FRIED BEEF TENDERLOIN

Pan-fried beef tenderloin – pan-fried duck liver paté – kale – fried potato rösti – Port wine sauce – fresh truffles

STUFFED TURBOT

Stuffed turbot – spinach – Sauce Nage – fried potato rösti – fresh truffles

GATEAU MARCEL

Chocolate – cherries – salted almonds – vanilla ice cream

142 € PER PERSON – 6 COURSES

BOOKING

Open from 17:30 – 24:00

We will toast to the New Year at 24:00 at Kongens Nytorv and wish you a great evening ahead. Book a table via www.ravage.dk
Prepayment for menus can be made through the website www.ravage.dk. The reservation is only confirmed once the menus are prepaid.

Send an email for more information or questions to ravage@sovino.dk. We look forward to ringing in the New Year with you!

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