

CHRISTMAS MENU

3 COURSES – €63.50

4 COURSES – €75.00

5 COURSES – €89.25

STARTERS / IN BETWEEN

MUSTARD HERRING

Herring - soft boiled egg – caper berries – grilled rye bread

PAN-FRIED HERRING

Herring – tartar sauce – lemon – capers – grilled rye bread

GRAVLAX

Salmon – dill sauce – tomato – grilled bread

FRIED FILET OF PLAICE

Filet of plaice – Rémoulade – lemon – grilled rye bread

RAVAGE CHICKEN SALAD

Chicken salad – bacon – mustard – fried sage – apples
grilled rye bread – herbs

VOLAU-VENT

Chicken fricassée – puff pastry – herbs

MAINS

CONFIT DE CANARD

Confit de Canard – orange sauce – pan-fried kale –
burned shallots – cranberries – potatoes

ROASTED PORK RIB

Pork rib – red cabbage – pickled cucumber salad – brown sauce – potatoes

BAKED COD

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

DESSERT

PARIS-BREST

Hazelnut cream – choux puffs – almonds

CHOCOLATE MOUSSE

Chocolate mousse – biscuits – sea buckthorn

RIS A'LA MANDE

Almonds – vanilla – cherry sauce

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

GRAVLAX

Salmon – dill sauce – tomato – grilled bread

TARTARE OF ZANDER

Rimmed zander – apples – pomegranate – horseradish cream – pickled onion

LANGOUSTINE BISQUE

Bisque – langoustine tail – herb oil – forest sorrel – grilled bread

DUCK RILLETTE

Duck rilette – cornichons – Dijon mustard – pickled red onions – grilled bread

MAINS

ONION PIE

Onions – egg – puff pastry – rosemary – sour cream

CONFIT DE CANARD

Confit de Canard – orange sauce – pan-fried kale – burned shallots – cranberries – potatoes

BAKED COD

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

GRILLED VEAL TENDERLOIN

Veal tenderloin – Pommes Anna – pan-fried Shiitake mushrooms – chestnuts – truffle sauce
+ €14.25

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

3 CHEESES

Sweet – crispbread

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.

