

CHRISTMAS MENU

FOR THOSE OF YOU WHO WOULD
LIKE A SLIGHTLY MORE TRADITIONAL
CHRISTMAS LUNCH MENU

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

SOFT-BOILED EGGS

Eggs – shrimps – lemon mayonnaise –
cress – grilled rye bread

"TARTELET"

Chicken fricassee – white asparagus –
parsley – puff pastry – tomatoes

MAIN COURSE AND DESSERT
SELECTED FROM THE MENU ON THE RIGHT

RAVAGE 6 COURSES SHARING MENU

495 PR. 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.

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

DUCK RILLETTE

cherries – honey baked beetroot –
salted walnuts – grilled bread

CRAYFISH SALAD

Crayfish – apple – red onion – dill – mustard –
lemon mayonnaise – grilled toast

CARPACCIO A LA RAVAGE

Topside beef – rucola – parmesan – sunflower seeds – lemon

RIMMED HALIBUT

Halibut – lemon – trout roe – dill – agurk – buttermilk

LANGOUSTINE BISQUE

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

MAINS

BUTTER-FRIED CAULIFLOWER

Butter-fried – porcini mushroom – celeriac puree –
truffle sauce – pan-fried kale – potato fondant – lingonberries

CONFIT DE CANARD

Confit de Canard – pan-fried kale – orange sauce –
burned shallots – prunes in port wine – potatoes

BAKED COD

pan-fried Jerusalem artichokes – salted hazelnuts –
pickled pear – dill oil – brown butter sauce

STUFFED GRILLED GUINEA FOWL

Guinea fowl – porcini mushroom – celeriac puree –
truffle sauce – pan-fried kale – potato fondant – lingonberries

STEAK FRITES

Steak – baked shallots - chunky chips - béarnaise sauce
+ 100

ROASTED PORK RIB

red cabbage – pickled cucumber salade – brown sauce – potatoes

DESSERT

MONT BLANC

Chestnut cream – Crème Chantilly – meringues

RIS A'LA MANDE

Almonds - vanilla - cherry sauce

CRÈME BRÛLÉE

Cream - French Polynesian vanilla

BAKED PEAR

Pear – puff pastry – salted caramel – vanilla ice cream

3 CHEESES

Sweet - crispbread