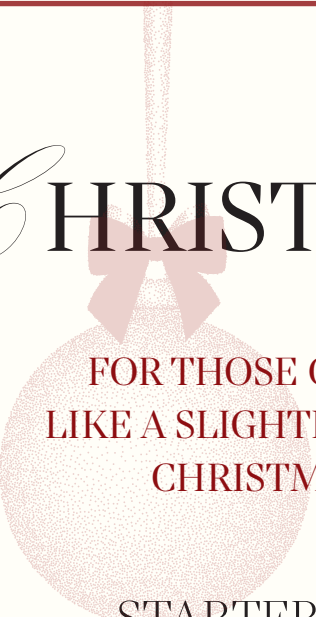




CHRISTMAS MENU

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.

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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 – roasted walnuts – red onions – vinaigrette

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 – cucumber – buttermilk

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

MAINS

BUTTER-FRIED CAULIFLOWER
Butter-fried cauliflower – 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

PAN-FRIED SALMON
Beurre Blanc – trout roe – chives –
grilled leek – apple – potatoes

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

PRUNE COMPOTE WITH VANILLA ICE CREAM
Prunes – vanilla – vanilla ice cream – hazelnut tuile

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