

MARCHAL

CAVIAR

TASTING: 5 G. WHITE STURGEON, 5 G. BAERII, 5 G. OSCIETRE AND 5 G. GOLD SELECTION	500 / 67
50 G. BAERII CAVIAR WITH SOUR CREAM, ONION AND BLINIS	1000 / 133
50 G. WHITE STURGEON CAVIAR WITH SOUR CREAM, ONION AND BLINIS	1250 / 167
50 G. OSCIETRE CAVIAR WITH SOUR CREAM, ONION AND BLINIS	1500 / 200
50 G. GOLD SELECTION CAVIAR WITH SOUR CREAM, ONION AND BLINIS	1500 / 200

À LA CARTE

	DKK / €
WHITE ASPARAGUS WITH LARD, ALMONDS AND PARMIGIANO REGGIANO	210/28
5 GILLARDEAU OYSTER WITH GREEN APPLES, FINGER LIME AND FRESH WASABI	325 / 43
KING CRAB WITH ALMONDS, GREEN OLIVES AND YOUNG GARLIC	190 / 25
NORWEGIAN SCALLOPS WITH LUMPFISHROE, SESAME, AND WILD HERBS	210 / 28
SQUID COOKED WITH OYSTERS, CAVIAR, CHAMPAGNE BUTTER AND CUCUMBER	240 / 32
STUFFED MORRELS WITH BRIOCHE, SALMIS SAUCE AND BALSAMICO	190 / 25
SOLE ROASTED ON BREAD WITH GRILLED CABBAGE SPROUTS, AND SAUCE WITH GENTLE SPICES	200 / 27
CONFIT OF SWEETBREAD WITH GREEN ASPARAGUS, SALTET LEMON AND MADAGASCAR PEBER	220 / 30

SIGNATURE DISHES

CHATEAUBRIAND IN CROUTON SERVED WITH ONIONS, POTATO PURE, SMOKED MARROW AND PEPPER SAUCE	PER PERSON 550 / 73
TURBOT (2 PERS.) FRIED ON THE BONE WITH LEMON LEAVES SERVED WITH WHITE ASPARAGUS AND MUSSEL SAUCE WITH VANILLA	PER PERSON 500 / 67
LOBSTER -FIRST SERVING: LOBSTER TAIL WITH TOMATOES AND PIMENT JUICE -SECOND SERVING: LOBSTER CLAW WITH BOUILLON, JERUSALEM ARTICHOKE, GREEN HAZELNUTS AND PICKLED CURRENTS	PER PERSON 600 / 80
ROSA FRIED PIGEON ROASTED BREAST AND CONFIT OF LEG SERVED WITH RUHBARB, BEETS AND LAVANDER	PER PERSON 500 / 67

DESSERTS

CITRUS TART WITH WHITE CHOCOLATE AND EARL GREY	130 / 17
TARTE TATIN WITH GINGER ICE	175 / 23
"GOLD BAR" WITH HAZELNUTS, CHOCOLATE AND CALVADOS ICECREAM	175 / 23
BAKED ALASKA FLAMBE´ IN RHUM WITH VANILLA ICE CREAM AND SORBET ON DARK BERRIES	190 / 25
ASSORTED CHEESES WITH BREAD AND CONDIMENTS	210 / 28
4 TYPES OF MACARONS	100 / 13