

MARCHAL

LUNCH MENU

MONDAY TO SATURDAY BETWEEN 12:00 AND 16:30

	DKK / €
5 GILLARDEAU OYSTERS WITH GREEN APPLES, FINGER LIME AND FRESH WASABI	325 / 43
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
WHITE ASPARAGUS WITH LARD AND PARMIGIANO REGGIANO	210 / 28
SPRING SALAD FROM "LAMMEFJORDEN" WITH POUSSIN BREAST AND WILD HERBS	170 / 23
RAW NORWEGIAN SCALLOPS WITH GREEN ALMONDS, UNRIPE GOOSEBERRIES AND ELDERFLOWER	210 / 28
SQUID COOKED WITH OYSTERS, CAVIAR, CHAMPAGNE BUTTER AND RADISH	240 / 32
TURBOT ROASTED ON BREAD WITH GRILLED CABBAGE SPROUTS AND SAUCE WITH BLEEK ROE	200 / 27
NEW DANISH POTATOES WITH KING CRAB, SMOKED CRÈME FRAICHE AND PIMENT	190 / 25
GREEN ASPARAGUS WITH BLACK OLIVES, RAMSON AND BLACK TRUFFLE VINAIGRETTE	220 / 30
HANDCUT BEEF TARTAR WITH ROSEMARY, DRIED OLIVES, PARMIGIANO REGGIANO AND RADICCHIO	170 / 23
STUFFED MORRELS WITH SALMIS SAUCE, BRIOCHE AND BALSAMICO	190 / 25
ASSORTED CHEESES WITH BREAD AND CONDIMENTS	210 / 28
STRAWBERRY TART WITH "RØD GRØD" AND CREME FRAICHE PARFAIT	130 / 20
"GOLD BAR" WITH HAZELNUTS, CHOCOLATE AND CALVADOS ICE CREAM	175 / 23

CHEF CHOICE LUNCH MENU

2 COURSES	325 / 42
3 COURSES	425 / 55