

# MARCHAL

DKK / €

## MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE

1995 / 270

**CEP SOUP** PEAR AND VIN JAUNE  
**CARROT FLOWER** SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER  
**BLUE LOBSTER** MARINATED CHERRY TOMATOES AND BISQUE SAUCE  
**JOHN DORY** CAULIFLOWER AND SMOKED CHEESE  
**GRILLED TENDERLOIN** SMOKED VESTERHAVSOST AND JUS AU VIEUX PORTO  
**APPLE AND VANILLA** BUCKWHEAT AND SAUCE CARAMEL

WINE PAIRING, 5 GLASSES 1250 / 168  
PREMIUM WINE PAIRING, 5 GLASSES 1995 / 270

## FIRST COURSES

**CARROT FLOWER** SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER 215 / 29  
**CEP SOUP** PEAR AND VIN JAUNE 225 / 31  
**RAVIOLE OF LANGOUSTINE** SAUCE BOUILLABAISSE 385 / 52  
**BLUE LOBSTER** MARINATED CHERRY TOMATOES AND BISQUE SAUCE 495 / 67

## MAIN COURSES

**BLACK TRUFFLE RISOTTO** HAZELNUTS AND VIRGIN OLIVE OIL 495 / 67  
**JOHN DORY** CAULIFLOWER AND SMOKED CHEESE 385 / 52  
**POULET AU VIN JAUNE** POMME FONDANTE AND CARAMELIZED APPLE 465 / 63  
**GRILLED TENDERLOIN** SMOKED VESTERHAVSOST AND JUS AU VIEUX PORTO 595 / 80

**ON THE SIDE** LA POMME PURÉE 110 / 15

## ARTS DE LA TABLE

THE TIMELESS DINING TRADITION OF TABLE SIDE SERVICE, PAYING HOMAGE TO CLASSIC DISHES  
AND PRESENTING THE PERFECT HARMONY BETWEEN THE KITCHEN AND SERVICE. SERVED FOR TWO GUESTS.

**DANISH TURBOT** SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR 1200 / 161  
**BEEF PITHIVIER** PARMA HAM AND TRUFFLE SAUCE 1500 / 200  
**CANARD Á LA PRESSE** DUCK BREAST SERVED WITH DUCK JUS 2000 / 270

## CHEESE & DESSERT

**MARCHAL CHEESE TROLLEY** PER GUEST 395 / 56  
**LE BABA NAPOLEON** CITRUS AND VANILLA 180 / 24  
**APPLE AND VANILLA** BUCKWHEAT AND SAUCE CARAMEL 180 / 24

**SIGNATURE CHOCOLATE AND CAVIAR SURPRISE** 395 / 53  
CHOCOLATE NIBS WHIPPED CREAM, CHOCOLATE CREMEUX  
AND 25 GR OF BLACK LABEL CAVIAR, SERVED WITH WARM WAFFLES.

## ARTS DE LA TABLE DESSERT

**CRÊPES SUZETTE** SERVED WITH VANILLA ICE CREAM 595 / 80  
FLAMBÉED IN TRADITION, BORN AT CAFÉ DE PARIS IN 1895, WHERE WHAT BEGAN AS A MISTAKE BY HENRI CHARPENTIER  
BECAME A LEGENDARY DESSERT, AND WHERE A JOURNEY IN OUR KITCHEN QUIETLY BEGAN. SERVED FOR TWO GUESTS.

## ICE CREAM AND SORBET

**APPLE** SORBET 60 / 9  
**VANILLA** ICE CREAM 80 / 11  
**CHOCOLATE** ICE CREAM 80 / 11

 = CAN BE MADE VEGAN  
FOR INFORMATION REGARDING ALLERGENS,  
PLEASE SCAN THE QR CODE





# MARCHAL

COPENHAGEN

DKK / €

## CANAPÉS

<b>NORWEGIAN SCALLOP</b>	<b>SMOKED WAGYU FAT AND CAVIAR (PC)</b>	<b>325 / 44</b>
<b>SMOKED SALMON CORNETS</b>	<b>CREAM AND CAVIAR (2 PCS)</b>	<b>240 / 34</b>
<b>LES BARBAJUANS</b>	<b>SMOKED EEL AND VESTERHAVSOST (6 PCS)</b>	<b>120 / 12</b>
<b>GOUGÈRES</b>	<b>TRUFFLE AND COMTÉ (4 PCS)</b>	<b>150 / 21</b>
<b>FOIE GRAS TOAST</b>	<b>SHERRY AND VOATSIPERIFERY (2 PCS)</b>	<b>140 / 20</b>
<b>POTATO AND TRUFFLE (PC)</b>		<b>110 / 15</b>

## CAVIAR

<b>50 G. ROSSINI GOLD SELECTED BY MARCHAL</b>	<b>1800 / 257</b>
<b>50 G. ROSSINI OSCIETRA GOLD SELECTION</b>	<b>2300 / 329</b>
<b>50 G. ROSSINI BELUGA</b>	<b>4400 / 629</b>
<b>50 G. GASTRO UNIKA OSCIETRA</b>	<b>2200 / 314</b>
<b>50 G. GASTRO UNIKA PLATINUM</b>	<b>2000 / 286</b>

ALL CAVIAR SERVED WITH BLINIS, HERB CREAM AND QUAIL EGGS

 = VEGANSK



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