

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 REGRDING ALLERGENS,
PLEASE SCAN THE QR CODE






MARCHAL

COPENHAGEN

DKK / €

CANAPÉS

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

CAVIAR

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

ALL CAVIAR SERVED WITH BLINIS, HERB CREAM AND QUAIL EGGS

 = VEGANSK

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