

MARCHAL

DKK / €

LE DEJEUNER

SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE

2-COURSE MENU

575 / 77

JOHN DORY CAULIFLOWER AND SMOKED CHEESE
GRILLED TENDERLOIN SMOKED VESTERHAVSOST AND JUS AU VIEUX PORTO

WINE PAIRING, 2 GLASSES

350 / 47

3-COURSE MENU


745 / 100

JOHN DORY CAULIFLOWER AND SMOKED CHEESE
POULET AU VIN JAUNE POMME FONDANTE AND CARAMELIZED APPLE
APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL


WINE PAIRING, 3 GLASSES

475 / 65

FIRST COURSES

 CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEK PEPPER	215 / 29
CEP SOUP PEAR AND VIN JAUNE	225 / 31
RAVIOLE OF LANGOUSTINE SAUCE BOUILLABAISSSE	385 / 52
PATÉ EN CROÛTE DUCK , FOIE GRAS AND WALNUTS	365 / 49

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

ARTS DE LA TABLE DESSERT

CREPES 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 ABOUT ALLERGENES
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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