

MARCHAL

DKK / €

LE DEJEUNER

SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE

2-COURSE MENU

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| JOHN DORY CAULIFLOWER AND SMOKED CHEESE | |
| GRILLED TENDERLOIN SMOKED VESTERHAVSOST AND JUS AU VIEUX PORTO | |
| WINE PAIRING, 2 GLASSES | 350 / 47 |

3-COURSE MENU

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| 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

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| 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 |
| PATÉ EN CROÛTE DUCK, FOIE GRAS AND WALNUTS | 365 / 49 |

MAIN COURSES

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| 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.

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| 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

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| 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

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| 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

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| 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

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|---|-------------------|
| 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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