

MARCHAL

DKK / €

MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE

1995 / 270

NORWEGIAN CRAB LANGOUSTINE ESSENCE, DILL AND BATAK PEPPER

CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEK PEPPER

NORWEGIAN LANGOUSTINE GREEN ASPARAGUS AND SAUCE BISQUE

JOHN DORY KALE 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 CUBEK PEPPER	265 / 37
NORWEGIAN CRAB LANGOUSTINE ESSENCE, DILL AND BATAK PEPPER	315 / 43
NORWEGIAN LANGOUSTINE GREEN ASPARAGUS AND SAUCE BISQUE	545 / 74
LOBSTER AND SAFFRON RAVIOLE SAUCE BOUILLABAISSE	395 / 54
PATÉ EN CROÛTE DUCK , FOIE GRAS AND WALNUTS	365 / 49

MAIN COURSES

BLACK TRUFFLE RISOTTO HAZELNUTS AND VIRGIN OLIVE OIL	495 / 67
JOHN DORY KALE AND SMOKED CHEESE	385 / 52
POULET AU VIN JAUNE POMME FONDANTE AND MORELS	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	1350 / 182
BEEF PITHIVIER TRUFFLE SAUCE	1500 / 200
CANARD Á LA PRESSE DUCK BREAST SERVED WITH DUCK JUS	2200 / 295

CHEESE & DESSERT

MARCHAL CHEESE TROLLEY PER GUEST	395 / 56
PINEAPPLE AND HONEY ESPELETTE PEPPER AND BEE POLLEN	180 / 24
APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL	180 / 24
SIGNATURE CHOCOLATE AND CAVIAR SURPRISE	395 / 53
<i>CHOCOLATE NIBS WHIPPED CREAM, CHOCOLATE CREMEUX AND 25 GR OF BLACK LABEL CAVIAR, SERVED WITH WARM WAFFLES.</i>	

ARTS DE LA TABLE DESSERT

CRÊPES SUZETTE SERVED WITH VANILLA ICE CREAM	595 / 80
<i>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.</i>	

ICE CREAM AND SORBET

APPLE SORBET	60 / 9
HONEY ICE CREAM	80 / 11
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

NORWEGIAN SCALLOP SMOKED WAGYU FAT AND CAVIAR (PC)	325 / 44
LOBSTER TARTLET YUZU KOSHO AND CAVIAR (2 PCS)	220 / 31
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
 POTATO AND TRUFFLE (PC)	110 / 15

OYSTERS

GILLARDEAU OYSTER BLOOD ORANGE AND DILL (PC)	110 / 15
GILLARDEAU OYSTER RASPBERRY AND VERBENA PEPPER (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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