

# MARCHAL

DKK / €

## LE DEJEUNER

*SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE*

### 2-COURSE MENU

575 / 77

**JOHN DORY** KALE 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** KALE AND SMOKED CHEESE

**POULET AU VIN JAUNE** POMME FONDANTE AND MORELS

**APPLE AND VANILLA** BUCKWHEAT AND SAUCE CARAMEL

WINE PAIRING, 3 GLASSES

475 / 65

## FIRST COURSES

<b>CARROT FLOWER</b> SMOKED YOGHURT, HIBISCUS AND CUBEK PEPPER	265 / 37
<b>NORWEGIAN CRAB</b> LANGOUSTINE ESSENCE, DILL AND BATAK PEPPER	315 / 43
<b>LOBSTER AND SAFFRON RAVIOLE</b> SAUCE BOUILLABAISSE	395 / 54
<b>PATÉ EN CROÛTE</b> DUCK, FOIE GRAS AND WALNUTS	365 / 49

## MAIN COURSES

<b>BLACK TRUFFLE RISOTTO</b> HAZELNUTS AND VIRGIN OLIVE OIL	495 / 67
<b>JOHN DORY</b> KALE AND SMOKED CHEESE	385 / 52
<b>POULET AU VIN JAUNE</b> POMME FONDANTE AND MORELS	465 / 63
<b>GRILLED TENDERLOIN</b> 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.*

<b>DANISH TURBOT</b> SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR	1350 / 182
<b>BEEF PITHIVIER</b> TRUFFLE SAUCE	1500 / 200
<b>CANARD Á LA PRESSE</b> DUCK BREAST SERVED WITH DUCK JUS	2200 / 295

## CHEESE & DESSERT

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

## ARTS DE LA TABLE DESSERT

<b>CREPES SUZETTE</b> SERVED WITH VANILLA ICE CREAM <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>	595 / 80
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## ICE CREAM AND SORBET

<b>APPLE</b> SORBET	60 / 9
<b>HONEY</b> ICE CREAM	80 / 11
<b>VANILLA</b> ICE CREAM	80 / 11
<b>CHOCOLATE</b> ICE CREAM	80 / 11

 = CAN BE MADE VEGAN  
FOR INFORMATION ABOUT ALLERGENES  
PLEASE SCAN THE QR CODE





# MARCHAL

COPENHAGEN

DKK / €

## CANAPÉS

<b>NORWEGIAN SCALLOP</b> SMOKED WAGYU FAT AND CAVIAR (PC)	325 / 44
<b>LOBSTER TARTLET</b> YUZU KOSHO AND CAVIAR (2 PCS)	220 / 31
<b>SMOKED SALMON CORNETS</b> CREAM AND CAVIAR (2 PCS)	240 / 34
<b>LES BARBAJUANS</b> SMOKED EEL AND VESTERHAVSOST (6 PCS)	120 / 12
<b>GOUGÈRES</b> TRUFFLE AND COMTÉ (4 PCS)	150 / 21
 <b>POTATO AND TRUFFLE</b> (PC)	110 / 15

## OYSTERS

<b>GILLARDEAU OYSTER</b> BLOOD ORANGE AND DILL (PC)	110 / 15
<b>GILLARDEAU OYSTER</b> 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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