

MARCHAL SUNDAY BRUNCH

SERVED AT THE TABLE

POACHED EGGS WITH CRUSHED AVOCADO AND PIMENT D'ESPELETTE

OR

OMELET WITH VESTERHAVS CHEESE AND CHIVES

FROM THE BUFFET

SAVOURY

COCONUT-CHIA YOGURT WITH GRANOLA AND BERRIES

AVOCADO MOUSSE WITH VEGETABLE CRUDITÉ

BURRATA, PESTO, CHERRY TOMATOES, BASIL AND OLIVES

HEART SALAD WITH PARMESAN AND TRUFFLE

PATÉ EN CROÛTE WITH CORNICHONS AND MUSTARD

OYSTERS NATURAL WITH LEMON, TABASCO, SHALLOTS VINAIGRETTE

MADAGASCAR SHRIMPS

DANISH COLD SMOKED SALMON

TROUT ROE WITH HERB CRÈME, RED ONION AND BLINIS

PARMA HAM

PORK SAUSAGES

CRISPY BACON

BEEF TENDERLOIN WITH PORT WINE SAUCE AND ROASTED VEGETABLES

SELECTION OF CHEESES WITH BREAD AND COMPOTES

SERVED AT THE TABLE

PRE-DESSERT

FROM THE BUFFET

SWEETS

PROFITEROLE WITH VANILLA CREAM AND BLACKCURRANT

ALMOND CAKE WITH BLUEBERRIES

TRADITIONAL DANISH KRANSEKAGE

CREAM PUFF WITH VANILLA FOAM

LEMON CREAM WITH LIQUORICE MERINGUE AND YUZU-CHOCOLATE

BEVERAGES

ONE GLASS OF NV. ANDRÉ CLOUET CHAMPAGNE
ORANGE JUICE
APPLE JUICE
JUICE OF THE SEASON
VIRGIN MARY
BANANA-MANGO SMOOTHIE

YOUR CHOICE OF COFFEE OR TEA:

ESPRESSO
DOUBLE ESPRESSO
CAPPUCINO
CAFFELATTE
AMERICANO
ENGLISH BREAKFAST
EARL GREY
FRAGRANT JADE
DARJEELING 2ND FLUSH
WHITE TEMPLE
WHITE MULBERRY
COOL HERBAL WITH MINT
PEARL JASMIN
ROIBOOS VANILLA
CHAMOMILLE
FRESH MINT
FRESH MINT & GINGER

EXTRA GLASS OF CHAMPAGNE 125 DKK / 17 €
BLOODY MARY 165 DKK / 22 €



MARCHAL
COPENHAGEN