

MARCHAL

DKK / €

LE DEJEUNER

SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE

2-COURSE MENU

675 / 92

MARINATED TOMATO AND GOAT CHEESE STRAWBERRY, BASIL AND RHUBARB VINAIGRETTE
POULET AU VIN JAUNE POMME FONDANTE AND MORELS

WINE PAIRING, 2 GLASSES

350 / 47

3-COURSE MENU

845 / 115

LOBSTER AND SAFFRON RAVIOLE SAUCE BOUILLABAISSE
DANISH TURBOT ZUCCHINI, PARSLEY AND MUSSEL SAUCE
RHUBARB GOAT MILK, VANILLA AND HIBISCUS

WINE PAIRING, 3 GLASSES

475 / 65

FIRST COURSES

-  CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEK PEPPER 265 / 37
NORWEGIAN CRAB LANGOUSTINE ESSENCE, DILL AND BATAK PEPPER 315 / 43
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
DANISH TURBOT ZUCCHINI, PARSLEY AND MUSSEL SAUCE 565 / 77
POULET AU VIN JAUNE POMME FONDANTE AND MORELS 465 / 63
GRILLED TENDERLOIN WHITE ASPARAGUS AND JUS AU VIEUX PORTO 595 / 80
GRILLED LAMB GREEN ASPARAGUS, PEAS AND RAMSON 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.

CANARD À 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
RHUBARB GOAT MILK, HIBISCUS AND VANILLA 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

CRÊPES 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

-  COCONUT SORBET 60 / 9
HONEY ICE CREAM 80 / 11
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

 ONION TARTLET BLACK OLIVE AND WALNUT (2 PCS)	105 / 15
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 / 17
GOUGÈRES TRUFFLE AND COMTÉ (4 PCS)	150 / 21

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

 = VEGAN



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