

DRINKS SHORTLIST

CHAMPAGNE

DKK / €

POL ROGER, BRUT

GLAS / GLASS

195 / 28

½ FLASKE / ½ BOTTLE

550 / 79

FLASKE / BOTTLE

995 / 142

BILLECART-SALMON, ROSÉ

GLAS / GLASS

375 / 54

FLASKE / BOTTLE

1875 / 268

NV. KRUG, GRANDE CUVÉE, 172EME

GLAS / GLASS

550 / 79

FLASKE / BOTTLE

3500 / 500

HVIDVIN / WHITE WINE

GLAS / GLASS

FLASKE / BOTTLE

2023	TRIMBACH, RIESLING, SELETION DE VIEILLES VIGNES	150 / 22	750 / 107
2024	DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22	750 / 107
2022	MAISON CHANZY, RULLY, LA CRÉE	180 / 26	900 / 129

ROSÉVIN / ROSÉ WINE

2025	MINUTY PRESTIGE, COTES DE PROVENCE	135 / 19	675 / 9
2024	ULTIMATE, COTES DE PROVENCE	145 / 21	700 / 100
2023	DOMAINE CHARLES AUDOIN, MARSANNAY ROSE	240 / 34	1200 / 171

RØDVIN / RED WINE

2020	CHÂTEAU DE BEAUREGARD, FLEURIE	140 / 20	700 / 100
2024	FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34	1200 / 171
2022	JOSEPH PHELPS, NAPA, CABERNET SAUVIGNON	450 / 64	2250 / 321

COCKTAILS

EMERALD PULSE 195 / 28

WAQAR PISCO, MIDORI, VERJUS, SODA

GOLDEN MARCHAL 195 / 28

GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE JUICE, MILK

BLUE VELVET 195 / 28

ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDIAL

MOCKTAILS

GOLDEN PASSION 125 / 18

APPLE, PASSIONFRUIT, MANGO, VANILLA

THE SILK ORCHARD 125 / 18

MULBERRY TEA- ELDERFLOWER – TONIC

SUMMER BRAMBLE 125 / 18

STRAWBERRY - RHUBARB- LIME – GINGER ALE

TERRACE MENU

KØKKENET HAR ÅBNET FRA 12:00-14:30 OG 18:00-21:30 /
KITCHEN IS OPEN FROM 12:00-14:30 OG 18:00-21:30

SNACKS SERVERET HELE DAGEN /
SNACKS SERVED ALL DAY

FOR INFORMATION OM ALLERGENER, SCAN VENLIGST QR KODEN /
FOR INFORMATION REGARDING ALLERGENS, PLEASE SCAN THE QR CODE



LES CANAPÉS ET SNACKS

DKK / €

SERVERET FRA 12:00-21:30 / SERVED FROM 12:00-21:30

GREEN OLIVES	95 / 13
JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS	495 / 71
SPRØDE VAFLE MED RØGET LAKS, URTECRÈME OG CAVIAR (2 STK.) / CORNETS WITH SMOKED SALMON, HERB CRÈME AND CAVIAR (2 PCS.)	240 / 34
GOUGÈRES MED TRØFFELCREME OG COMTÉ (4 STK.) / GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PCS.)	150 / 21
HUMMERTARTELET MED YUZU KOSHO OG CAVIAR (2 STK.) / LOBSTER TARTLET WITH YUZU KOSHO AND CAVIAR (2 PCS.)	220 / 31
TRØFFEL FRITTER MED TRØFFEL MAYONAISE / TRUFFLE FRIES WITH MAYONAISE	185 / 25
POMMES FRITTER MED CAVIAR DIP / POMMES FRITES WITH CAVIAR DIP	225 / 32

LES CAVIARS

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 PLATINIUM	2000 / 286
50 G. GASTRO UNIKA BELUGA-STERLET	2500 / 357

CAVIAR SERVERET MED BLINIS, URTE CRÈME FRAÎCHE OG VAGTELÆG /
ALL CAVIAR SERVED WITH BLINIS, HERB CRÈME FRAÎCHE AND QUAIL EGGS.

OYSTERS AND SHELLFISH

DKK / €

SERVERET FRA 12:00-21:30 / SERVED FROM 12:00-21:30

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

LE PETIT PLATEAU 495 / 71

*FIRE GILLARDEAU ØSTERS MED GRILLET CITRON, TABASCO,
SKALOTTELØGS-VINAIGRETTE, KNIVMUSLINGER, MADAGASCAR REJER OG
SAUCE COCKTAIL /*

*FOUR GILLARDEAU OYSTERS WITH GRILLED LEMON, TABASCO, SHALLOTS-
VINAIGRETTE, RAZOR*

CLAMS, MADAGASCAR SHRIMPS AND SAUCE COCKTAIL

MARCHAL SIGNATURE

SKAL FORUDBESTILLES / PRE-ORDERS ONLY

LE GRAND PLATEAU FRUITS DE MER
MINIMUM TO PERSONER /
MINIMUM TWO PERSONS

PR. PERSON 2000 / 286

LES SALADES

DKK / €

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /
SERVED FROM 12:00-14:30 AND 18:00-21:30

CAESAR SALAT MED KYLLING, HJERTESALAT OG PARMESAN / CAESAR SALAD WITH CHICKEN, HEART SALAD AND PARMESAN	220 / 32
MARINEREDE TOMAT OG GEDEOST MED JORDBÆR, BASILIKUM OG RABARBERVINAIGRETTE MARINATED TOMATO AND GOAT CHEESE WITH STRAWBERRY, BASIL AND RHUBARB VINAIGRETTE /	180 / 26
SALAD NICOISE MED HARICOTS VERT, VAGTELÆG, TOMATER, ANSJOSER, KARTOFTER OG TAGGIASCHE OLIVEN / SALAD NICOISE WITH HARICOTS VERT, QUAIL EGGS, TOMATO, ANCHOVIES, POTATOES AND TAGGIASCHE OLIVES	250 / 36
BURRATA MED VARIATION AF TOMATER, SKALOTTELØG, OLIVENOLIE, LAGRET BALSAMICO OG BASILIKUMPESTO BURRATA WITH VARIATION OF TOMATOES SHALLOTS, OLIVE OIL, AGED BALSAMIC AND BASIL PESTO	180 / 26

LES ENTREES

KOLDRØGET LAKS MED URTE CRÉME FRAÎCHE OG RISTET BRØD / COLD SMOKED SALMON WITH HERB CRÉME FRAICHE AND TOASTED BREAD	240 / 34
BOTTONI MED JOMFRUHUMMER OG BOUILLABAISSE / BOTTONI WITH LANGOUSTINE AND BOUILLABAISSE	325 / 47
PATÉ EN CROÛTE WITH DUCK, FOIE GRAS AND WALNUTS PATÉ EN CROÛTE MED AND, FOIE GRAS OG VALNØDDER	365 / 49
HVIDE ASPARGES SERVERET MED DANSKE FJORDREJER OG SAUCE HOLLANDAISE / WHITE ASPARAGUS SERVED WITH DANISH FJORD SHRIMPS AND SAUCE HOLLANDAISE	
25 G. FJORDREJER / FJORD SHRIMPS	290 / 42
50 G. FJORDREJER / FJORD SHRIMPS	425 / 61
75 G. FJORDREJER / FJORD SHRIMPS	560 / 80

LES PLATS

DKK / €

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /
SERVED FROM 12:00-14:30 AND 18:00-21:30

SORT TRØFFELRISOTTO <i>BLACK TRUFFLE RISOTTO</i>	495 / 67
DANSK PIGHVAR MED SOMMERENS GRØNTSAGER, CHAMPAGNE OG CAVIAR / <i>DANISH TURBOT WITH SUMMER VEGETABLES, CHAMPAGNE AND CAVIAR</i>	395 / 57
POULET AU VIN JAUNE MED POMME FONDANT OG MORKLER / <i>POULET AU VIN JAUNE WITH POMME FONDANTE AND MORELS</i>	465 / 63
OKSEMØRBRAD MED JUS AU VIEUX PORTO, LANG PEBER, SALAT OG POMMES FRITES / <i>BEEF TENDERLOIN WITH JUS AU VIEUX PORTO, LONG PEPPER, SALAD AND POTATO FRITES</i>	495 / 71

LES CLUBS SANDWICHES ET BURGERS

CLUB SANDWICH MED BRYST AF DANSK FRITGÅENDE KYLLING, SPRØD BACON, TOMATER, SALAT, ÆG, MAYONNAISE OG POMMES FRITES / <i>CLUB SANDWICH WITH BREAST OF DANISH FREE RANGE CHICKEN, CRISPY BACON, TOMATOES, SALAD, EGG, MAYONNAISE AND POMMES FRITES</i>	235 / 34
CLUB SANDWICH MED DANSKRØGET LAKS, AGURK, TOMATER, SALAT, ÆG, MAYONNAISE OG POMMES FRITTER <i>CLUB SANDWICH WITH DANISH SMOKED SALMON, CUCUMBER, TOMATOES, SALAD, EGG MAYONNAISE AND POMMES FRITES</i>	265 / 37
D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST SPRØD BACON, LØG, TOMATER, SYLTEDE AGURKER, SALAT, RELISH MAYONNAISE OG POMMES FRITES / <i>D'ANGLETERRE BRIOCHE BURGER OF PREMIUM BEEF WITH CHEESE, CRISPY BACON, ONION, TOMATO, PICKLED CUCUMBER, SALAD, RELISH-MAYONNAISE AND FRENCH FRITES</i>	265 / 37
VEGANSK BRIOCHE BURGER LAVET PÅ SVAMPE, BEDER, BØNNER OG ÆRTER MED LØG, TOMATER, SYLTEDE AGURKER, SALAT, RELISH MAYONNAISE OG POMMES FRITES / <i>VEGAN BRIOCHE BURGER MADE OF MUSHROOMS, BEETS, BEANS AND PEAS WITH ONION, TOMATO, PICKLED CUCUMBER, SALAD, RELISH MAYONNAISE AND FRENCH FRITES</i>	225 / 32

LES FROMAGE ET DESSERTS

DKK/€

SERVERET FRA 12:00-21:30 / *SERVED FROM 12:00-21:30*

UDVALGTE OSTE MED SPRØDT RUGBRØD OG KOMPOT / ASSORTED CHEESES WITH CRISPY RYE BREAD AND COMPOTE	250 / 33
HJEMMELAVET IS (PER KUGLE) / <i>HOMEMADE ICE CREAM AND SORBET (PER SCOOP)</i> CHOKOLADE / <i>CHOCOLATE</i> VANILJE / <i>VANILLA</i> HONNING / <i>HONEY</i>	80 / 11
KOKOSSORBET / <i>COCONUT SORBET</i>	60 / 9
RABARBER PAVLOVA / <i>RHUBARB PAVLOVA</i>	155 / 21
AFFOGATO	100 / 14
CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / <i>SELECTION OF THREE PETIT FOURS</i>	150 / 21
SIGNATUR CHOKOLADE OG CAVIAR SURPRISE / <i>SIGNATURE CHOCOLATE AND CAVIAR SURPRISE</i>	395 / 53

CHAMPAGNE

DKK / €

POL ROGER, BRUT

GLAS / GLASS

195 / 28

½ FLASKE / ½ BOTTLE

550 / 79

FLASKE / BOTTLE

995 / 142

NV. MOËT & CHANDON, BRUT

GLAS / GLASS

195 / 28

FLASKE / BOTTLE

995 / 142

BILLECART-SALMON, BRUT RÉSERVE

GLAS / GLASS

250 / 36

FLASKE / BOTTLE

1250 / 179

BILLECART-SALMON, ROSÉ

GLAS / GLASS

375 / 54

FLASKE / BOTTLE

1875 / 268

NV. CHARLES HEIDSIECK, RÉSERVE BRUT

GLAS / GLASS

200 / 29

FLASKE / BOTTLE

995 / 142

NV. RUINART, "BLANC DE BLANCS"

GLAS / GLASS

375 / 54

FLASKE / BOTTLE

2000 / 286

NV. KRUG, GRANDE CUVÉE, 172EME

GLAS / GLASS

550 / 79

FLASKE / BOTTLE

3500 / 500

2011 KRUG

GLAS / GLASS

1200 / 172

FLASKE / BOTTLE

6000 / 857

LES CINQ FILLES, BLANC DE BLANCS, ZERO DOSAGE

GLAS / GLASS

480 / 69

FLASKE / BOTTLE

2400 / 343

NV. "SKAGEN", ROSÉ

GLAS / GLASS

380 / 54

FLASKE / BOTTLE

1900 / 272

NV. "SKAGEN", BRUT

GLAS / GLASS

380 / 54

FLASKE / BOTTLE

1900 / 272

CHAMPAGNE

DKK / €

CUVÉE PRESTIGE

2013 BILLECART-SALMON, BRUT RÉSERVE	2200 / 314
2015 VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4000 / 572
2015 POL ROGER, SIR WINSTON CHURCHILL	5500 / 786
2015 LOUIS ROEDERER, BRUT CRISTAL	7000 / 1000

ROSÉ PRESTIGE

2018 POL ROGER, ROSÉ	1900 / 272
NV. RUINART, ROSÉ	2000 / 286
NV. BOLLINGER, ROSÉ	1900 / 272
NV. KRUG, ROSÉ 29EME	8000 / 1143
2009 DOM PÉRIGNON, ROSÉ	7500 / 1071

ALKOHOLFRI/ NON ALCOHOL

NV. LIGHT HOUSE, WHITE	450 / 64
NV. LIGHT HOUSE, RED	450 / 64
NV. ARENSBAK, EFFERVESCENT, TANGY-GOOSEBERRY-LEMON GRASS	450 / 64
NV. COPENHAGEN SPARKLING TEA (BLÅ)	500 / 72
NV. FRENCH BLOOM, FRENCH SPARKLING ROSE	1100 / 157
NV. RICHARD JUHLIN, BLANC DE BLANCS, SPARKLING WHITE	600 / 86

HVIDVIN / WHITE WINE

PR. GLAS / BY THE GLASS

DKK / €

2023 TRIMBACH, RIESLING, VIEILLES VIGNES	150 / 22
2024 DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22
2022 DOMAINE CHARLY NICOLLE, CHABLIS, LES FOURNEAUX, 1. CRU	165 / 24
2022 MAISON CHANZY, RULLY, LE CREE	180 / 26
2025 CLOUDY BAY, SAUVIGNON BLANC	200 / 29

RØDVIN / RED WINE

PR. GLAS / BY THE GLASS

2020 CHÂTEAU DE BEAUREGARD, FLEURIE	140 / 20
2021 MAURO MOLINO, BAROLO	240 / 34
2022 PAVILLON DE CHÂTEAU LEOVILLE POYFERRÉ	220 / 31
2024 FREDDERIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34
2022 JOSEPH PHELPS, NAPA VALLEY, CABERNET SAUVIGNON	450 / 64
2020 CHATEAU GISCOURS, 3EME CRU CLASSE	500 / 72
2022 WILLIAMS SELYEM, FOSS VINEYARD, PINOT NOIR	800 / 114

ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2024 ULTIMATE, CÔTES DE PROVENCE	145 / 21
2025 MINUTY PRESTIGE, CÔTES DE PROVENCE	135 / 19
2024 MAISON GALOUPET, "G", PROVENCE	120 / 17
2023 DOMAINE C. AUDOIN, MARSANNAY ROSE	240 / 34
2024 CHATEAU GALOUPET, CRU CLASSE, PROVENCE	200 / 29

DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2023 DOMAINE DES BAUMARD, CÔTEAUX DU LAYON, LOIRE	135 / 19
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2010 NIEPOORT COLHEITA, PORT	150 / 22

ALKOHOLFRI / NON ALCOHOL

PR. GLAS / BY THE GLASS

NV. COPENHAGEN SPARKLING TEA (BLÅ)	100 / 14
NV. FRENCH BLOOM, FRENCH SPARKLING ROSE	225 / 32

D'ANGLETERRE COCKTAILS

DKK / €

INSPIRERET AF ARVEN FRA HOTEL D'ANGLETERRE OG KØBENHAVNS ÅND FORENER DENNE
COCKTAILKOLLEKTION KLASSISK HÅNDVÆRK MED MODERNE KREATIVITET/
*INSPIRED BY THE HERITAGE OF HOTEL D'ANGLETERRE AND THE SPIRIT OF COPENHAGEN, THIS
COCKTAIL COLLECTION BLENDS CLASSIC CRAFTSMANSHIP WITH MODERN CREATIVITY*

BALTIC BITTER 195 / 28
LINE AQUAVIT, WHITE VERMOUTH, SUZE, ELDERFLOWER
APERITIF – SOPHISTICATED – FLORAL

EMERALD PULSE 195 / 28
WAQAR PISCO, MIDORI, VERJUS, SODA
BRIGHT - FIZZY – CRISP

FOSTER SOLEIL 195 / 28
HENNESSY COGNAC, BANANA LIQUER, LEMON, PINEAPPLE
SUNNY – CITRUSY - ECCENTRIC

COPPIN'S FIZZ 215 / 31
MULBERRY TANQUERAY GIN, CITRUS, CREAM, EGG, SODA
CITRUSY, LEMON, SODA
CITRUSY – FLORAL – A NOD TO MARIA COPPIN

BLUE VELVET 195 / 28
ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDINAL
LUSH – SMOOTH – LUXURIOUS

SCARLET PICNIC 195 / 28
PLYMOUTH SLOE GIN, STRAWBERRY, RHUBARB
EVOCATIVE – PLAYFUL – RICH

TERRACOTTA EMBER 255 / 36
DON JULIO REPOSADO, CARROT, COCO NIBS
OLD FASHIONED INSPIRED – WARM – EARTHY

RUBY REGENT 215 / 31
EMINENTE RUM, PORT, ITALICUS, SHERRY, CHERRY
FRUITY – REFRESHNING – ELEGANT

GOLDEN MARCHAL 195 / 28
GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE JUICE, MILK,
CYNAR, PASSIONFRUIT, PINEAPPLE, LIME
CLARIFIED CADILLAC – INDULGENT – A TRIBUTE TO JEAN MARCHAL

NIGHTSHIFT 225 / 32
BULLEIT RYE, DOLIN BONAL, CYNAR, LUCANO CAFFE
BOOZE-FORWARD – MOODY- CONTEMPLATIVE

NON-ALCOHOLIC COCKTAILS

DKK / €

VORES ALKOHOLFRIE COCKTAILS ER SKABT MED DEN SAMME KREATIVITET OG PRÆCISION SOM VORES KLASSISKE COCKTAILS OG FREMHÆVER LIVLIGE INGREDIENSER, EN FIN BALANCE OG EN FORFRISKENDE KARAKTER / *OUR NON-ALCOHOLIC COCKTAILS ARE CRAFTED WITH THE SAME CREATIVITY AND PRECISION AS OUR CLASSIC COCKTAILS, SHOWCASTING VIBRANT INGREDIENT, DELICATE BALANCE AND REFRESHING CHARACTER.*

THE SILK ORCHARD 125 / 18
MULBERRY TEA, ELDERFLOWER, TONIC
FLORAL - REFRESHING - INDULGENT

SUMMER BRAMBLE 125 / 18
STRAWBERRY, RHUBARB, LIME, GINGER ALE
FRUITY - BRIGHT - EFFERVESCENT

GOLDEN PASSION 125 / 18
APPLE, PASSION FRUIT, MANGO, VANILLA
EXOTIC - VIVID - ECCENTRIC

EARL'S RESERVE 125 / 18
EARL GREY TEA, CARROT, COCO NIBS
OLD FASHIONED INSPIRED - WARM - EARTHY

CRIMSON COBBLER 125 / 18
CHERRY, LEMON, GRAPEFRUIT SODA
THIRST QUENCHER - FRUITY - SUMMER-FORWARD

AZURE COLADA 125 / 18
PINEAPPLE, COCONUT, CREAM
TROPICAL - CREAMY - SILKY

APERITIF NO. 0 135 / 20
BTTR APERITIF, RASBERRY, GRENADINE, LEMON, SODA, BITTERSWEET
FRUITY, CITRUS
BITTERSWEET - FRUITY - CITRUS

ØL / BEER

DKK / €

CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 11
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
JACOBSEN: YAKIMA IPA, BROWN ALE	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÉE	70 / 10

SODAVAND & JUICE / SOFT DRINKS

DIVERSE SODAVAND / ASSORTED SOFT DRINKS	50 / 7
FEVER TREE: INDIAN / MEDITERRANEAN / ELDERFLOWER	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,33 L.)	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,75 L.)	75 / 11
D'ANGLETERRE FILTERED WATER, STILL / SPARKLING	60 / 9
ICE TEA: FERSKEN ELLER CITRON / PEACH OR LEMON	50 / 7
RED BULL: ALMINDELIG ELLER SUKKERFRI / REGULAR OR SUGAR FREE	50 / 7
TOMATJUICE / TOMATO JUICE	55 / 8
APPELSINJUICE / ORANGE JUICE	75 / 11
REBÆL ORGANIC JUICE: APPLE	50 / 7
ØSTERBERG ORGANIC : LEMON VERBENA OR ELDERFLOWER	50 / 7

KAFFE OG TE / COFFEE AND TEA

STEMPELKAFFE / FRENCH PRESS COFFEE (PR. GÆST / PR. GUEST)	60 / 9
ESPRESSO	55 / 8
DOBBELT ESPRESSO / DOUBLE ESPRESSO	70 / 10
CAFÉ LATTE	60 / 9
CAPPUCCINO	60 / 9
KOFFEINFRI KAFFE / DECAFFEINATED COFFEE	60 / 9
VARM CHOKOLADE / HOT CHOCOLATE	75 / 11
TE / TEA	60 / 9

VARIANTER / TYPES:

ENGLISH BREAKFAST, EARL GREY, DARJEELING 2ND FLUSH, ASSAM,
FRAGRANT JADE, WHITE TEMPLE, WHITE MULBERRY, COOL HERBAL WITH MINT,
PEARL JASMIN, ROOIBOS VANILLA, CHAMOMILE, FRESH MINT & GINGER TEA

*VORES KAFFE FRA NESPRESSO ER 100% CO2-NEUTRAL /
OUR COFFEE FROM NESPRESSO IS 100% CO2-NEUTRAL*

*VORES TE FRA A.C PERCH ER CERTIFICERET AF THE ETHICAL TEA PARTNERSHIP /
OUR TEA FROM A.C PERCH IS CERTIFIED BY THE ETHICAL TEA PARTNERSHIP*