

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, HIBISCUS AND VANILLA

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
WHITE ASPARAGUS AND DANISH FJORD SHRIMP SAUCE BOULLABAISSE	
25 G. FJORD SHRIMP	290 / 42
50 G. FJORD SHRIMP	425 / 61
75 G. FJORD SHRIMP	560 / 80

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
<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
*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 BELUGA STERLET	2500 / 357
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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