

# MARCHAL

DKK / €

## MENU DEGUSTATION

*SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE*

1995 / 270

### NEW DANISH POTATO AND TRUFFLE

**CARROT FLOWER** SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER

**NORWEGIAN LANGOUSTINE** GREEN ASPARAGUS AND SAUCE BISQUE

**DANISH TURBOT** SEASONAL VEGETABLES, MUSSEL SAUCE AND PARSLEY

**GRILLED TENDERLOIN** WHITE ASPARAGUS AND JUS AU VIEUX PORTO

**STRAWBERRY** ELDERFLOWER AND BASIL

WINE PAIRING, 5 GLASSES

1250 / 168

PREMIUM WINE PAIRING, 5 GLASSES

1995 / 270

## FIRST COURSES

<b>CARROT FLOWER</b> SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER	265 / 37
<b>NORWEGIAN CRAB</b> LANGOUSTINE ESSENCE, DILL AND BATAK PEPPER	315 / 43
<b>NORWEGIAN LANGOUSTINE</b> GREEN ASPARAGUS AND SAUCE BISQUE	545 / 74
<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>DANISH TURBOT</b> SEASONAL VEGETABLES, MUSSEL SAUCE AND PARSLEY	565 / 77
<b>POULET AU VIN JAUNE</b> POMME FONDANTE AND MORELS	465 / 63
<b>GRILLED TENDERLOIN</b> WHITE ASPARAGUS AND JUS AU VIEUX PORTO	595 / 80
<b>GRILLED LAMB</b> GREEN ASPARAGUS, PEAS AND RAMSON	595 / 80

<b>ON THE SIDE</b> LA POMME PURÉE	110 / 15
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## 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>CANARD Á LA PRESSE</b> DUCK BREAST SERVED WITH DUCK JUS	2200 / 295
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## CHEESE & DESSERT

<b>MARCHAL CHEESE TROLLEY</b> PER GUEST	395 / 56
<b>STRAWBERRY</b> ELDERFLOWER AND BASIL	180 / 24
<b>RHUBARB</b> GOAT MILK, HIBISCUS AND VANILLA	180 / 24

<b>SIGNATURE CHOCOLATE AND CAVIAR SURPRISE</b>	395 / 53
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*CHOCOLATE NIBS WHIPPED CREAM, CHOCOLATE CREMEUX AND 25 GR OF BLACK LABEL CAVIAR, SERVED WITH WARM WAFFLES.*


## ARTS DE LA TABLE DESSERT

<b>CRÊPES SUZETTE</b> SERVED WITH VANILLA ICE CREAM	595 / 80
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*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

<b>COCONUT SORBET</b>	60 / 9
<b>STRAWBERRY SORBET</b>	60 / 9
<b>VANILLA</b> ICE CREAM	80 / 11
<b>CHOCOLATE</b> ICE CREAM	80 / 11

 = CAN BE MADE VEGAN  
FOR INFORMATION REGARDING ALLERGENS,  
PLEASE SCAN THE QR CODE






# MARCHAL

COPENHAGEN

DKK / €

## CANAPÉS

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

## 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 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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