

MARCHAL

DKK / €

MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE

1995 / 270

POTATO AND SMOKED MACKEREL OSCIETRA GOLD CAVIAR

BEETROOT FLOWER SMOKED YOGHURT, HIBISCUS AND BATAK PEPPER

NORWEGIAN LANGOUSTINE GREEN ASPARAGUS AND SAUCE BISQUE

DANISH TURBOT SEASONAL VEGETABLES, MUSSEL SAUCE AND CAVIAR

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

 **BEETROOT FLOWER** SMOKED YOGHURT, HIBISCUS AND CUBEK PEPPER

265 / 37

NORWEGIAN LANGOUSTINE GREEN ASPARAGUS AND SAUCE BISQUE

545 / 74

LOBSTER ROYALE TURBOT SOUFFLÉ, CAVIAR AND SAFFRON BISQUE

895 / 128

PATÉ EN CROÛTE DUCK, FOIE GRAS AND WALNUTS

365 / 49

MAIN COURSES

 **BLACK TRUFFLE RISOTTO** HAZELNUTS AND VIRGIN OLIVE OIL

495 / 67

DANISH TURBOT SEASONAL VEGETABLES, MUSSEL SAUCE AND CAVIAR

565 / 77

POULET AU VIN JAUNE POMME FONDANTE AND GREEN PEAS

465 / 63

GRILLED TENDERLOIN WHITE ASPARAGUS AND JUS AU VIEUX PORTO

595 / 80

GRILLED LAMB GREEN ASPARAGUS, PEAS AND BLACKCURRANT

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 Á LA PRESSE DUCK BREAST SERVED WITH DUCK JUS

2200 / 295

SELECTION OF ARTISAN CHEESES

SERVED FROM OUR TROLLEY WITH A SELECTION OF FRUIT JAMS, TOASTS AND

OPTIONAL WINE AND SPIRITS. PER GUEST

395 / 56

DESSERT

STRAWBERRY ELDERFLOWER AND BASIL

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

 **STRAWBERRY** SORBET


60 / 9

VANILLA ICE CREAM

80 / 11

CHOCOLATE ICE CREAM

80 / 11

 = CAN BE MADE VEGAN
FOR INFORMATION REGARDING ALLERGENS,
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 LEMON BALM AND VIRIGN OLIVE OIL (PC)	110 / 15
GILLARDEAU OYSTER RASPBERRY AND VERBENA PEPPER (PC)	110 / 15

CAVIAR SELECTION

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

FOR INFORMATION REGARDING ALLERGENS,
PLEASE SCAN THE QR CODE

