

# MARCHAL

DKK / €

## LE DEJEUNER

*SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE*

### 2-COURSE MENU

675 / 92

**WHITE ASPARAGUS AND DANISH FJORD SHRIMPS** SAUCE HOLLANDAISE

**POULET AU VIN JAUNE** POMME FONDANTE AND CHANTERELLES

WINE PAIRING, 2 GLASSES

350 / 47

### 3-COURSE MENU

845 / 115

**MARINATED TOMATO AND GOAT CHEESE** STRAWBERRY, BASIL AND RHUBARB VINAIGRETTE

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

**STRAWBERRY** ELDERFLOWER AND BASIL

WINE PAIRING, 3 GLASSES

475 / 65

## FIRST COURSES

|   |           |
|---|-----------|
| <b>BEETROOT FLOWER</b> SMOKED YOGURT, HIBISCUS AND CUBEB PEPPER   | 265 / 37  |
| <b>LOBSTER ROYALE</b> TURBOT SOUFFLÉ, CAVIAR AND SAFFRON BISQUE   | 895 / 128 |
| <b>PATÉ EN CROÛTE</b> DUCK, FOIE GRAS AND WALNUTS                 | 365 / 49  |
| <b>WHITE ASPARAGUS AND DANISH FJORD SHRIMPS</b> SAUCE HOLLANDAISE |           |
| 25 G. FJORD SHRIMP  | 290 / 42  |
| 50 G. FJORD SHRIMP  | 425 / 61  |
| 75 G. FJORD SHRIMP  | 560 / 80  |

## MAIN COURSES

|   |          |
|---|----------|
| <b>BLACK TRUFFLE RISOTTO</b> HAZELNUTS AND VIRGIN OLIVE OIL       | 495 / 67 |
| <b>DANISH TURBOT</b> SEASONAL VEGETABLES, MUSSEL SAUCE AND CAVIAR | 565 / 77 |
| <b>POULET AU VIN JAUNE</b> POMME FONDANTE AND CHANTERELLES        | 465 / 63 |
| <b>GRILLED TENDERLOIN</b> WHITE ASPARAGUS AND JUS AU VIEUX PORTO  | 595 / 80 |
| <b>ON THE SIDE</b> 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


|   |          |
|---|----------|
| <b>STRAWBERRY</b> ELDERFLOWER AND BASIL   | 180 / 24 |
| <b>NECTARINE AND RASPBERRY TART</b> PISTACHIO AND NECTARINE SORBET. <i>SERVED FOR TWO GUESTS.</i>                 | 265 / 38 |
| <b>SIGNATURE CHOCOLATE AND CAVIAR SURPRISE</b>  | 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

|  |          |
|--|----------|
| <b>CRÊPES SUZETTE</b> SERVED WITH VANILLA ICE CREAM  | 595 / 80 |
| <i>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.</i> |          |

## ICE CREAM AND SORBET

|                                      |          |
|--------------------------------------|----------|
| <b>COCONUT SORBET</b> MANGO AND RICE | 120 / 17 |
| <b>STRAWBERRY</b> SORBET             | 60 / 9   |
| <b>VANILLA</b> ICE CREAM             | 80 / 11  |
| <b>CHOCOLATE</b> ICE CREAM           | 80 / 11  |

 = CAN BE MADE VEGAN  
FOR INFORMATION ABOUT ALLERGENES  
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> LEMON BALM AND VIRIGN OLIVE OIL (PC) | 110 / 15 |
| <b>GILLARDEAU OYSTER</b> 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

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