

# LOBBY MENU

LOBBYEN ER ÅBEN ALLE DAGE KL. 12.00 TIL 01.00  
*THE LOBBY IS OPEN EVERY DAY 12PM UNTIL 1AM*

COCKTAILS SERVERES KL. 14.00 – 00.30  
*COCKTAILS ARE SERVED 2PM – 12.30AM*

KØKKENET ER ÅBENT SØNDAG – TORSDAG KL. 12.00 – 22.00 OG  
FREDAG & LØRDAG KL. 12.00 – 23.00  
*THE KITCHEN IS OPEN SUNDAY – THURSDAY 12PM – 10PM AND  
FRIDAY & SATURDAY 12PM – 11PM*

*FOR INFORMATION OM ALLEGENER, SCAN VENLIGST QR KODEN  
FOR INFORMATION REGARDING ALLERGENES, PLEASE SCAN QR CODE*



# CHAMPAGNE

DKK/€

POL ROGER, BRUT

GLAS / GLASS

195 / 28

½ FLASKE / ½ BOTTLE

550 / 78

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

FLASKE / BOTTLE

1875 / 268

AYALA, ROSÉ

GLAS / GLASS

275 / 39

FLASKE / BOTTLE

1375 / 196

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, 173EME

GLAS / GLASS

550 / 79

FLASKE / BOTTLE

3500 / 500

2013 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

PR. GLAS / BY THE GLASS

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
2013 KRUG	6000 / 857

## ROSÉ PRESTIGE

PR. GLAS / BY THE GLASS

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

## ALKOHOLFRI/ NON ALCOHOL

PR. GLAS / BY THE GLASS

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 / €

2024 TRIMBACH, RIESLING, VIEILLES VIGNES	150 / 22
2024 DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22
2023 DOMAINE CHARLY NICOLLE, CHABLIS, ANTE	165 / 24
2025 CLOUDY BAY, SAUVIGNON BLANC	200 / 29
2022 MAISON CHANZY, RULLY, LA CRÉE	180 / 26

## RØDVIN / RED WINE

PR. GLAS / BY THE GLASS

2022 MAURO MOLINO, BARBERA D`ASTI, LERADICI	140 / 20
2021 GIOVANNI ROSSO, BAROLO, SERRALUNGA	220 / 31
2024 FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34
2023 DUMOL, WESTER REACH, RUSSIAN RIVER VALLEY, PINOT NOIR	375 / 54

## ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2025 MAISON GALOUPET, "G", PROVENCE	120 / 17
2025 MINUTY PRESTIGE, CÔTES DE PROVENCE	135 / 19
2025 ULTIMATE, CÔTES DE PROVENCE	145 / 21

## DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2024 DOMAINE DES BAUMARD, COTEAUX DU LAYON, LOIRE	135 / 19
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2013 NIEPOORT COLHEITA, PORT	150 / 22

# PREMIUM COCKTAILS COLLECTION

DKK / €

SERVERES FRA KL. 14.00 – 00.15 / SERVED FROM 2PM – 12.15AM

*DISSE COCKTAILS BLIVER IKKE BLOT TILBEREDT – DE BLIVER KOMPONERET, FORFINET OG FULDENDT VED DIT BORD. HVER KREATION TAGER UD GANGSPUNKT I EXCEPTIONELLE SPIRITUSSE OG ET OMHYGGELIGT HÅNDVÆRK BAG BAREN. DET SIDSTE ØJEBLIK – EN AROMATISK TÅGE, EN FLAMME ELLER ET SLØR AF RØG – UDFØRES FORAN DIG OG AFSLØRER DRINKEN I DENS MEST FULDENDTE FORM. HVERT ELEMENT ER NØJE GENNEMTÆNKET. HVER BEVÆGELSE PRÆCIS. EN UDFORSKNING AF AROMA, TEKSTUR OG BALANCE – SKABT FOR AT FREMHÆVE SPIRITUSSEN, IKKE OVERDØVE DEN /*

*THESE COCKTAILS ARE NOT SIMPLY PREPARED – THEY ARE COMPOSED, REFINED AND COMPLETED AT YOUR TABLE. EACH CREATION BEGINS WITH EXCEPTIONAL SPIRITS AND METICULOUS PREPARATION BEHIND THE BAR. THE FINAL MOMENT – A MIST, A FLAME, A VEIL OF SMOKE – IS PERFORMED IN FRONT OF YOU, REVEALING THE DRINK AT ITS FULLEST EXPRESSION. EVERY ELEMENT IS INTENTIONAL. EVERY GESTURE PRECISE. AN EXPLORATION OF AROMA, TEXTURE, AND BALANCE – DESIGNED TO HONOUR THE SPIRIT, NOT OVERSHADOW IT.*

## 0000L'ÂME DU COGNAC

6000 / 857

LOUIS XIII, WHITE CACAO, SALINE, ABSINTHE AROMA  
SILKY – LAYERED - ETHEREAL

## THE FOUNDER'S OLD FASHIONED

15000 / 2143

MICHTER'S SOUR MASH 2022 LIMITED RELEASE, PECAN, MAPLE  
WALNUT, OAK SMOKE  
WARM, STRUCTURED, GENTLY SMOKY

## PASSION GIMLET ROYALE

800 / 114

BELVEDERE 10, PASSION CORDIAL, LIME DISTILLATE, KRUG  
VIBRANT – FRESH - LIFTED

## THE HIGHLAND VEIL

12000 / 1714

MACALLAN M, MANCINO VERMOUTH INVECCHIATO, CACAO, CHOCOLATE  
AND COFFEE OIL  
DEEP – COMPLEX – EVOLVING

## AZTEC PARADOX

1000 / 143

DON JULIO 1942, FERMENTED PINEAPPLE HONEY, LIME LEAF, CHILI, CACAO FOAM  
EXOTIC – BALANCED – SOFTLY SPICED

## THE SILENT MARTINI

SCAPEGRACE GOLD GIN  
ALTAMURA VODKA GOLD EDITION

800 / 114

500 / 71

MANCINO SECCO, CUSTOM AROMA MIST, LEMON, OLIVES, ROSEMARY  
CRISP – PURE – FOCUSED

# D'ANGLETERRE COCKTAILS

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*

	DKK / €
<b>BALTIC BITTER</b> LINIE AQUAVIT, WHITE VERMOUTH, SUZE, ELDERFLOWER <i>APERITIF – SOPHISTICATED – FLORAL</i>	195 / 28
<b>EMERALD PULSE</b> WAQAR PISCO, MIDORI, VERJUS, SODA <i>BRIGHT - FIZZY – CRISP</i>	195 / 28
<b>FOSTER SOLEIL</b> HENNESSY COGNAC, BANANA LIQUER, LEMON, PINEAPPLE <i>SUNNY – CITRUSY - ECCENTRIC</i>	195 / 28
<b>COPPIN'S FIZZ</b> MULBERRY TANQUERAY GIN, CITRUS, CREAM, EGG, SODA <i>CITRUSY – FLORAL – A NOD TO MARIA COPPIN</i>	215 / 31
<b>BLUE VELVET</b> ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDIAL <i>LUSH – SMOOTH – LUXURIOUS</i>	195 / 28
<b>SCARLET PICNIC</b> PLYMOUTH SLOE GIN, STRAWBERRY, RHUBARB <i>EVOCATIVE – PLAYFUL – RICH</i>	195 / 28
<b>TERRACOTTA EMBER</b> DON JULIO REPOSADO, CARROT, COCO NIBS <i>OLD FASHIONED INSPIRED – WARM – EARTHY</i>	255 / 36
<b>RUBY REGENT</b> EMINENTE RUM, PORT, ITALICUS, SHERRY, CHERRY <i>FRUITY – REFRESHNING – ELEGANT</i>	215 / 31
<b>GOLDEN MARCHAL</b> GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE, MILK <i>CLARIFIED CADILLAC – INDULGENT – A TRIBUTE TO JEAN MARCHAL</i>	195 / 28
<b>NIGHTSHIFT</b> BULLEIT RYE, DOLIN BONAL, CYNAR, LUCANO CAFFE <i>BOOZE-FORWARD – MOODY- CONTEMPLATIVE</i>	225 / 32

SKABT PÅ MARCHAL BAR — HVOR DANSK ELEGANCE MØDER TIDLØS COCKTAILTRADITION /  
*CRAFTED AT MARCHAL BAR — WHERE DANISH ELEGANCE MEETS TIMELESS COCKTAIL TRADITION.*

# D'ANGLETERRE MOCKTAILS

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, SHOWCASING VIBRANT INGREDIENT, DELICATE BALANCE AND REFRESHING CHARACTER.*

	DKK / €
<b>THE SILK ORCHARD</b> MULBERRY TEA, ELDERFLOWER, TONIC <i>FLORAL - REFRESHING - INDULGENT</i>	125 / 18
<b>SUMMER BRAMBLE</b> STRAWBERRY, RHUBARB, LIME, GINGER ALE <i>FRUITY - BRIGHT - EFFERVESCENT</i>	125 / 18
<b>GOLDEN PASSION</b> APPLE, PASSION FRUIT, MANGO, VANILLA <i>EXOTIC - VIVID - ECCENTRIC</i>	125 / 18
<b>EARL'S RESERVE</b> EARL GREY TEA, CARROT, COCO NIBS <i>OLD FASHIONED INSPIRED - WARM - EARTHY</i>	125 / 18
<b>CRIMSON COBBLER</b> CHERRY, LEMON, GRAPEFRUIT SODA <i>THIRST QUENCHER - FRUITY - SUMMER-FORWARD</i>	125 / 18
<b>AZURE COLADA</b> PINEAPPLE, COCONUT, CREAM <i>TROPICAL - CREAMY - SILKY</i>	125 / 18
<b>APERITIF NO. 0</b> "BTTR" APERITIF, RASPBERRY, GRENADINE, LEMON, SODA, <i>BITTERSWEET - FRUITY - CITRUS</i>	135 / 20

## ØL / BEER

DKK / €

CARLSBERG FADØL / <i>CARLSBERG DRAFT BEER</i>	75 / 11
CARLSBERG ALKOHOLFRI / <i>CARLSBERG NON-ALCOHOLIC</i>	50 / 7
ERDINGER ALKOHOLFRI / <i>NON-ALCOHOLIC 0,5</i>	75 / 11
KRONENBOURG 1664 BLANC 0,0%	75 / 11
JACOBSEN: YAKIMA IPA, BROWN ALE	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / <i>DOUBLE AMBRÉE</i>	70 / 10

## SODAVAND & JUICE / SOFT DRINKS

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

## KAFFE / COFFEE

KAFFE / <i>COFFEE</i>	60 / 9
KOFFEINFRI KAFFE / <i>DECAFFINATED COFFEE</i>	60 / 9
ESPRESSO	60 / 9
CAPPUCCINO	60 / 9
CAFÉ LATTE	60 / 9
VARM CHOKOLADE / <i>HOT CHOCOLATE</i>	75 / 11

### SERVERES MED / *SERVED WITH*

SØDMÆLK / *WHOLE MILK*, MINIMÆLK / *LOW-FAT MILK*, SOJADRIK / *SOY MILK*,  
MANDELDRIK / *ALMOND MILK*, HAVREDRIK / *OAT MILK*, VARM MÆLK / *HOT MILK*,  
KOLD MÆLK / *COLD MILK*, CITRON / *LEMON*, INGEFÆR / *GINGER*, HONNING / *HONEY*

VORES KAFFE FRA NESPRESSO ER 100% CO<sub>2</sub>-NEUTRAL /  
*OUR COFFEE FROM NESPRESSO IS 100% CO<sub>2</sub>-NEUTRAL*

## TE / TEA

DKK / €

### GRØN TE / GREEN TEA

GRØN TE FREMSTILLES VED NÆNSOMT AT STANDSE OXIDATION AF DE FRISKHØSTEDE BLADE GENNEM DAMPNING ELLER LET RISTNING. DENNE PROCES BEVARER TEENS NATURLIGE KARAKTER OG FINE NUANCER OG ER KENDETEGNET VED SIN RENE, DELIKATE SMAG OG FRISKE AROMA.

*GREEN TEA IS PRODUCED BY GENTLY HALTING THE OXIDATION OF FRESHLY HARVESTED LEAVES THROUGH STEAMING OR LIGHT ROASTING. THIS CAREFUL PROCESS PRESERVES THE TEA'S NATURAL QUALITIES AND SUBTLE AROMAS AND IS FOR ITS PURE, DELICATE FLAVOUR AND FRESH CHARACTER.*

GREEN FRAGRANT JADE, A.C PERCHS 60/9  
SØD – FRUGTIG – FRISK – DELIKAT / SWEET – FRUITY – FRESH – DELICATE

GREEN QUINCE TEA, COCOON TEA ARTISANS 60/9  
FRISK – FRUGTIG – BLID – AROMATISK / FRESH – FRUITY – MILD AROMATIC

### HVID TE / WHITE TEA

HVID TE FREMSTILLES AF UNGE, UUDVIKLEDE KNOPPER OG BLADE FRA CAMELLIA SINENSIS-PLANTEN. DEN GENNEMGÅR MINIMAL FORARBEJDNING OG OXIDATION, HVILKET BEVARER DENS LYSE FARVE OG SUBTILE, BLIDE SMAGSPROFIL.

*WHITE TEA IS MADE FROM YOUNG, UNOPENED BUDS AND LEAVES OF THE CAMELLIA SINENSIS PLANT. IT UNDERGOES MINIMAL PROCESSING AND OXIDATION, PRESERVING ITS LIGHT COLOR AND SUBTLE, GENTLE FLAVOR PROFILE.*

WHITE TEMPLE, A.C PERCHS 60/9  
SØDELIG – TROPISK – FRISK – FRUGTIG / SWEET – TROPICAL – FRESH – FRUITY

ORGANIC WHITE TEA, COCOON TEA ARTISANS 60/9  
DELIKAT – FRISK – CITRUS – AROMATISK / DELICATE – FRESH – CITRUSY – AROMATIC

WHITE MULBERRY, A.C PERCHS 60/9  
FRUGTIG – HONNINGAGTIG – EKSOTISK – BLØD / FRUITY – HONEYED – EXOTIC – SMOOTH

PEARL JASMIN, A.C PERCHS 60/9  
DELIKAT – FLORAL – CREMET – BLØD / DELICATE – FLORAL – CREAMY – SMOOTH

## TE / TEA

DKK / €

### SORT TE / BLACK TEA

SORT TE FREMSTILLES VED EN FULDSTÆNDIG OXIDATIONSPROCES AF BLADENE FRA CAMELLIA SINENSIS-PLANTEN. DENNE FREMSTILLINGSMETODE GIVER TEEN DENS KARAKTERISTISKE MØRKE FARVE OG KOMPLEKSE SMAGSPROFIL.

*BLACK TEA IS PRODUCED THROUGH A COMPLETE OXIDATION PROCESS OF LEAVES FROM THE CAMELLIA SINENSIS PLANT. THIS METHOD IMPARTS THE TEA'S DISTINCTIVE DARK COLOR AND COMPLEX FLAVOR PROFILE.*

EARL GREY, A.C PERCHS 60 / 9  
FRISK – CITRUS – BLØD – AROMATISK / FRESH – CITRUSY – SMOOTH – AROMATIC

ENGLISH BREAKFAST, A.C PERCHS 60 / 9  
FYLDIG – MALTET – FRUGTIG – AROMATISK / FULL-BODIED – MALTY – FRUITY – AROMATIC

DARJEELING 2ND FLUSH, A.C PERCHS 60 / 9  
FYLDIG – AROMATISK – NØDDEAGTIG / FULL-BODIED – AROMATIC – NUTTY

ASSAM FTGBOP, A.C PERCHS 60 / 9  
KRAFTIG – MALTET – FYLDIG – TØR / ROBUST – MALTY – FULL-BODIED – DRY

### URTETE / HERBAL TEA

URTE TE FREMSTILLES AF TØRREDE BLOMSTER, BLADE, FRUGTER OG RØDDER – UDEN TEPLANTEN CAMELLIA SINENSIS – OG ER DERFOR NATURLIGT FRI FOR KOFFEIN. HVER BLANDING BYDER PÅ EN HARMONISK SAMMENSÆTNING AF SMAG OG AROMA, OFTE MED BEROLIGENDE, OPVVIKENDE ELLER AROMATISKE EGENSKABER.

*HERBAL TEA IS MADE FROM DRIED FLOWERS, LEAVES, FRUITS, AND ROOTS – WITHOUT THE TEA PLANT CAMELLIA SINENSIS – AND IS THEREFORE NATURALLY CAFFEINE-FREE. EACH BLEND OFFERS A HARMONIOUS COMBINATION OF FLAVOR AND AROMA, OFTEN WITH SOOTHING, REFRESHING, OR AROMATIC PROPERTIES.*

COOL HERBAL, A.C PERCHS 60 / 9  
FRISK – MYNTE – FRUGTAGTIG – SØD / FRESH – MINTY – FRUITY – SWEET

ORGANIC HERBAL BLEND, COCOON TEA ARTISANS 60 / 9  
BEROLIGENDE – FRISK – SØDLIG – KRYDRET / SOOTHING – FRESH – SWEET – SPICY

ROOIBOS VANILLA, A.C PERCHS 60 / 9  
BLØD – CREMET – SØD – VANILJEPRÆGET / SMOOTH – CREAMY – SWEET – VANILLA-ROUNDED

KAMILLE / CHAMOMILE, A.C PERCHS 60 / 9  
SØDLIG – BLØD – BEROLIGENDE / SWEET – SOFT – CALMING

FRISK MYNTE & INGEFÆR TE / FRESH MINT AND GINGER TEA 60 / 9

## FRA HAVEN / FROM THE GARDEN

DKK / €

AVOCADO MOUSSE MED GRØNTSAGSCRUDITÉ /  
AVOCADO MOUSSE WITH VEGETABLES CRUDITÉ

160 / 23

SUPERFOOD SALAT MED QUINOA, EDAMAME, AVOCADO, KÅL,  
BROCCOLINI, NØDDER, BLÅBÆR, GRANATÆBLE  
OG CHIAFRØ-VINAIGRETTE /  
SUPERFOOD SALAD WITH QUINOA, EDAMAME, AVOCADO, CABBAGE, BROCCOLINI  
ORGANIC NUTS, BLUEBERRIES, POMEGRANATE AND CHIA SEEDS VINAIGRETTE

230 / 33

VEGANSK BRIOCHE BURGER LAVET PÅ SVAMPE, BEDER, BØNNER  
OG ÆRTER MED LØGKOMPOT, TOMAT, SPINAT, RELISHDRESSING  
- SERVERET MED SALAT OG VINAIGRETTE /  
VEGAN BRIOCHE BURGER MADE OF MUSHROOMS, BEETS, BEANS AND PEAS  
WITH ONION COMPOTE, TOMATO, SPINACH, RELISH DRESSING  
- SERVED WITH MIXED SALAD AND VINAIGRETTE

225 / 32

## FRA HAVET / FROM THE SEA

DKK / €

50 G. ROSSINI GOLD SELECTED BY MARCHAL	1800 / 257
50 G. ROSSINI OSCIETRA GOLD SELECTION	2300 / 329
50 G. ROSSINI BELUGA	4400 / 628
50 G. GASTRO UNIKA OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINUM	2000 / 286
50 G. GASTRO UNIKA BELUGA-STERLET	2500 / 357

ALT CAVIAR SERVERES MED BLINIS, CRÉME FRAÎCHE OG VAGTEL ÆG /  
*ALL CAVIAR SERVED WITH BLINIS, HERB CRÉME FRAÎCHE AND QUAIL EGGS*

GILLARDEAU ØSTERS NATUREL MED GRILLET CITRON, TABASCO  
OG SKALOTTELØGSVINAIGRETTE /  
*GILLARDEAU OYSTERS NATUREL WITH GRILLED LEMON, TABASCO  
AND SHALLOTS VINAIGRETTE*

3 STK. / 3 PIECES 195 / 28  
6 STK. / 6 PIECES 350 / 50

DANSK PIGHVAR À LA FISH AND CHIPS MED SAUCE TARTARE OG  
VINEGAR POMMES FRITES / 235 / 34  
*DANISH TURBOT À LA FISH AND CHIPS WITH SAUCE TARTARE AND VINEGAR FRENCH FRIES*

DANSK LOBSTER ROLL MED SAUCE COCKTAIL, YUZU OG CAVIAR 295 / 42  
*LOBSTER ROLL WITH SAUCE COCKTAIL, YUZU AND CAVIAR*

DANSK KOLDRØGET LAKS MED URTECRÈME, GRILLET CITRON OG RISTET BRØD / 220 / 31  
*DANISH COLD SMOKED SALMON WITH HERB CRÈME, GRILLED LEMON  
AND TOASTED BREAD*

SALADE NIÇOISE MED HAMACHI, HARICOTS VERT, VAGTELÆG, TOMAT, ANSJOSER,  
KARTOFLER, HJERTESALAT, TAGGIASCHE OLIVEN OG PIMENT D'ESPELETTE / 250 / 36  
*SALADE NIÇOISE WITH HAMACHI, HARICOTS VERT, QUAIL EGGS, TOMATO, ANCHOVIES,  
POTATOES, HEART SALAD, TAGGIASCHE OLIVES  
AND PIMENT D'ESPELETTE*

## FRA GÅRDEN / FROM THE FARM

DKK / €

JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / <i>JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS</i>	495 / 71
CAESARSALAT MED BRYST AF DANSK FRITGÅENDE KYLLING, HJERTESALAT, PARMESAN, CROUTONER OG CREMET ANSJOSSAUCE / <i>CAESAR SALAD WITH BREAST OF DANISH FREE RANGE CHICKEN, HEART SALAD, PARMESAN, CROUTONS, AND CREAMY ANCHOVY SAUCE</i>	245 / 35
WAGYU SLIDER MED LØGKOMPOT, SYLTET AGURK, WASABI-YUZU MAYONNAISE OG POMMES FRITES / <i>WAGYU SLIDER MED ONION COMPOTE, PICKLED CUCUMBER, WASABI-YUZU MAYONNAISE AND FRENCH FRIES</i>	495 / 71
SPRØD KYLLING MED SORT HVIDLØG OG CAVIAR / <i>CRISPY CHICKEN WITH BLACK GARLIC &amp; CAVIAR</i>	195 / 28
BIKINI TOAST MED JAMBON DE PARIS, COMTÉ OG POMMES FRITES MED TRØFFEL / <i>BIKINI TOAST WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE FRIES</i>	225 / 32
TRØFFEL FRITTER MED TRØFFEL MAYONNAISE / <i>TRUFFLE FRIES WITH TRUFFLE MAYONNAISE</i>	185 / 25
POMME FRITES MED CAVIAR DIP / <i>FRENCH FRIES WITH CAVIAR DIP</i>	225 / 32
A5 WAGYU TATAKI MED HVID SOYA, CHILI OG CAVIAR / <i>A5 WAGYU TATAKI WITH WHITE SOY, CHILI AND CAVIAR</i>	595 / 85
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 FRENCH FRIES</i>	235 / 34
D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST, SPRØD BACON, LØG, TOMATER, SYLTEDE AGURKER, SALAT, RELISH-SAUCE OG POMMES FRITES / <i>D'ANGLETERRE BRIOCHE BURGER OF PREMIUM BEEF WITH CHEESE, CRISPY BACON, ONION, TOMATO, PICKLED CUCUMBER, SALAD, RELISH-SAUCE AND FRENCH FRIES</i>	265 / 36
UDVALG AF OSTE / <i>SELECTION OF CHEESES</i>	
3 STK. / <i>3 PIECES</i>	150 / 21
6 STK. / <i>6 PIECES</i>	290 / 41

## FRA KONDITORIET / FROM THE PASTRY

	DKK / €
HJEMMELAVET IS OG SORBET (PER KUGLE) / <i>HOMEMADE ICE CREAM AND SORBET (PER SCOOP)</i> CHOKOLADE / <i>CHOCOLATE</i> VANILJE / <i>VANILLA</i>	80 / 11
JORDBÆRSORBET / <i>STRAWBERRY SORBET</i>	60 / 9
AFFOGATO	100 / 14
CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / <i>SELECTION OF THREE PETIT FOURS</i>	150 / 21
FRISKSÅRET FRUGT / <i>FRESHLY SLICED FRUIT</i>	180 / 26
SIGNATUR CHOKOLADE OG CAVIAR SURPRISE / <i>SIGNATURE CHOCOLATE AND CAVIAR SURPRISE</i>	395 / 53

## BØRNEMENU / KIDS MENU

PENNE MED SMØR / <i>PENNE WITH BUTTER</i>	100 / 14
PETIT BURGER MED POMMES FRITES / <i>PETIT BURGER WITH FRENCH FRIES</i>	140 / 20
KYLLINGE NUGGETS MED POMMES FRITES / <i>CHICKEN NUGGETS WITH FRENCH FRIES</i>	140 / 20
VANILJEIS MED CHOKOLADE SAUCE / <i>VANILLA ICE CREAM AND CHOCOLATE</i>	125 / 18

# AFTERNOON TEA À LA D'ANGLETERRE

SERVERES MANDAG TIL LØRDAG MELLEM KL. 12:00-17:00 /  
SERVED MONDAY TO SATURDAY FROM 12PM-5PM

## FØRSTE SERVERING / FIRST SERVING

SANDWICH MED KOLDRØGET LAKS OG KRYDDERURTECREME  
SANDWICH MED JAMBON DE PARIS, COMTÉ OG TRØFFELCREME  
GOUGÈRE MED TRØFFEL OG COMTÉ  
JOMFRUHUMMER OG SAFRANTOAST /  
SANDWICH WITH COLD SMOKED SALMON, CUCUMBER AND HERB CRÈME  
SANDWICH WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE CREAM  
GOUGÈRE WITH TRUFFLE AND COMTÉ  
LANGOUSTINE AND SAFFRON TOAST

## ANDEN SERVERING / SECOND SERVING

SCONES MED CITRONCREME, JORDBÆR-LIME MARMELADE  
CHOKOLADER MED HASSELNØDDEPRALINÉ  
SOLBÆR OG PASSIONSFRUGT MACARONS  
FLØDEBOLLE MED HINDBÆRSKUM  
HINDBÆRTÆRTE MED CHOKOLADE OG HINDBÆR MERENG  
KOKOS-LIME KAGE MED PASSIONSFRUGT OG HVID CHOKOLADE /  
SCONES WITH LEMON CURD AND STRAWBERRY-LIME MARMALADE  
CHOCOLATES WITH HAZELNUT PRALINÉ  
MACARONS WITH BLACK CURRANT AND PASSION FRUIT  
CREAM PUFF WITH RASPBERRY FOAM  
RASPBERRY TART WITH CHOCOLATE AND RASPBERRY MERINGUE  
COCONUT-LIME CAKE, PASSION FRUIT AND WHITE CHOCOLATE

DERES VALG AF TE – SERVERES MED ANDEN SERVERING  
YOUR SELECTION OF TEA – SERVED WITH SECOND SERVING

## **GYOKORO FUROUMAN**

GREEN TEA, JAPAN

## **LAPSANG SOUCHONG**

SMOKED BLACK TEA, CHINA

## **CEYLON EARL GREY**

BERGAMOTTE BLACK TEA, SRI LANKA

## **MILKY OOLONG**

MILK-WASHED OOLONG TEA, CHINA

## **DARK CHOCOLATE TEA**

COCOA BEANS, HAZELNUT AND BLACK TEA, CHINA

## **ROIBOOS**

ROIBOOS, SOUTH AFRICA

## **"JUST FRUIT"**

APPLE, STRAWBERRY, HIBISCUS, ROSEHIP & BLACKBERRY LEAVES, GERMANY

## **AFTERNOON TEA**

**PER PERSON 595 / 85**

### CHAMPAGNE

GL. NV. POL ROGER, BRUT

195 / 28

GL. NV. MOËT & CHANDON, BRUT

195 / 28

GL. NV. KRUG GRAND CUVÉE, EDITION 173EME

550 / 79