

# 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 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

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

185 / 26

 **BEETROOT FLOWER** SMOKED YOGURT, HIBISCUS AND CUBEB PEPPER

265 / 37

**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 CHANTERELLES

465 / 63

**GRILLED TENDERLOIN** JUS AU VIEUX PORTO

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 AND TOASTS.*

*PRICE PER GUEST.*

395 / 56

## DESSERT

**STRAWBERRY** ELDERFLOWER AND BASIL

180 / 24

**COCONUT** MANGO AND RICE

120 / 17

 **NECTARINE AND RASPBERRY TART** PISTACHIO AND NECTARINE SORBET. *SERVED FOR TWO GUESTS.*

265 / 38

**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

 **STRAWBERRY** SORBET


60 / 9

**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

 <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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