

MARCHAL

DKK / €

MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE

1995 / 270

NORWEGIAN CRAB LOBSTER ESSENCE, DILL AND BATAK PEPPER
BEETROOT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER
POTATO AND SMOKED MACKEREL OSCIETRA GOLD CAVIAR
DANISH TURBOT SEASONAL VEGETABLES, MUSSEL SAUCE AND CAVIAR
GRILLED TENDERLOIN 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 CUBEB PEPPER 265 / 37
NORWEGIAN CRAB LOBSTER ESSENCE, DILL AND BATAK PEPPER 315 / 45
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 SORBET 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 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

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