

TERRACE MENU

KØKKENET HAR ÅBNET FRA 12:00-14:30 OG 18:00-21:30 /
KITCHEN IS OPEN FROM 12:00-14:30 AND 18:00-21:30

SNACKS SERVERET HELE DAGEN /
SNACKS SERVED ALL DAY



FOR INFORMATION OM ALLERGENER, SCAN VENLIGST QR KODEN /
FOR INFORMATION REGARDING ALLERGENS, PLEASE SCAN THE QR CODE

DRINKS SHORTLIST

CHAMPAGNE	DKK / €
POL ROGER, BRUT	
GLAS / GLASS	195 / 28
½ FLASKE / ½ BOTTLE	550 / 79
FLASKE / BOTTLE	995 / 142
BILLECART-SALMON, ROSÉ	
GLAS / GLASS	375 / 54
FLASKE / BOTTLE	1875 / 268
NV. KRUG, GRANDE CUVÉE, 173EME	
GLAS / GLASS	550 / 79
FLASKE / BOTTLE	3500 / 500

HVIDVIN / WHITE WINE	GLAS / GLASS	FLASKE / BOTTLE
2024 RIESLING SELECTION VIEILLES VIGNES, TRIMBACH	150 / 22	750 / 107
2025 SANCERRE, DOMAINE MERLIN CHERRIER	150 / 22	750 / 107
2022 RULLY LA CRÉE CHARDONNAY, MAISON CHANZY	180 / 26	900 / 129

ROSÉVIN / ROSÉ WINE		
2025 MINUTY PRESTIGE, COTES DE PROVENCE	135 / 19	675 / 90
2025 ULTIMATE, COTES DE PROVENCE	145 / 21	700 / 100
2023 MARSANNAY, DOMAINE CHARLES AUDOIN	240 / 34	1200 / 171

RØDVIN / RED WINE		
2022 MAURO MOLINO, BARBERA D`ASTI, LERADICI	140 / 20	700 / 100
2024 FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34	1200 / 171
2022 JOSEPH PHELPS CABERNET SAUVIGNON, NAPA	450 / 64	2250 / 321

COCKTAILS	
EMERALD PULSE	195 / 28
WAQAR PISCO – MIDORI – VERJUS – SODA	
GOLDEN MARCHAL	195 / 28
GRAND MARNIER – GALLIANO – COCOA LIQUEUR – ORANGE JUICE – MILK	
BLUE VELVET	195 / 28
ALTAMURA VODKA – BLUE CURAÇAO – CHAMPAGNE CORDIAL	

MOCKTAILS	
GOLDEN PASSION	125 / 18
APPLE – PASSIONFRUIT – MANGO – VANILLA	
THE SILK ORCHARD	125 / 18
MULBERRY TEA – ELDERFLOWER – TONIC	
SUMMER BRAMBLE	125 / 18
STRAWBERRY – RHUBARB – LIME – GINGER ALE	

LES CANAPÉS ET SNACKS

DKK / €

SERVERET FRA 12:00-21:30 / SERVED FROM 12:00-21:30

GREEN OLIVES	95 / 13
JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS	495 / 71
SPRØDE VAFLE MED RØGET LAKS, URTECRÈME OG CAVIAR (2 STK.) / CORNETS WITH SMOKED SALMON, HERB CRÈME AND CAVIAR (2 PCS.)	240 / 34
GOUGÈRES MED TRØFFELCREME OG COMTÉ (4 STK.) / GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PCS.)	150 / 21
HUMMERTARTELET MED YUZU KOSHO OG CAVIAR (2 STK.) / LOBSTER TARTLET WITH YUZU KOSHO AND CAVIAR (2 PCS.)	220 / 31
TRØFFEL FRITTER MED TRØFFEL MAYONNAISE / TRUFFLE FRIES WITH MAYONNAISE	185 / 25
POMMES FRITTER MED CAVIAR DIP / POMMES FRITES WITH CAVIAR DIP	225 / 32

LES CAVIARS

SERVERET FRA 12:00-21:30 / SERVED FROM 12:00-21:30

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 OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINIUM	2000 / 286
50 G. GASTRO UNIKA BELUGA-STERLET	2500 / 357

CAVIAR SERVERET MED BLINIS, URTE CRÈME FRAÎCHE OG VAGTELÆG /
ALL CAVIAR SERVED WITH BLINIS, HERB CRÈME FRAÎCHE AND QUAIL EGGS.

OYSTERS AND SHELLFISH

DKK / €

SERVERET FRA 12:00-21:30 / SERVED FROM 12:00-21:30

GILLARDEAU ØSTERS / GILLARDEAU OYSTERS

CITRONMELISSE OG JOMFRUOLIVENOLIE (STK) / 110 / 15
LEMON BALM AND VIRGIN OLIVE OIL (PC)

HINDBÆR OG VERBENA PEBER (STK) / 110 / 15
RASPBERRY AND VERBENA PEPPER (PC)

LE PETIT PLATEAU

495 / 71

FIRE GILLARDEAU ØSTERS MED GRILLET CITRON, TABASCO,
SKALOTTELØGS-VINAIGRETTE, KNIVMUSLINGER, MADAGASCAR REJER OG
SAUCE COCKTAIL /
FOUR GILLARDEAU OYSTERS WITH GRILLED LEMON, TABASCO, SHALLOTS-
VINAIGRETTE, RAZOR CLAMS, MADAGASCAR SHRIMPS AND SAUCE COCKTAIL

MARCHAL SIGNATURE

SERVERET FRA 12:00-21:30 / SERVED FROM 12:00-21:30

SKAL FORUDBESTILLES / PRE-ORDERS ONLY

LE GRAND PLATEAU FRUITS DE MER
MINIMUM TO PERSONER /
MINIMUM TWO PERSONS

PR. PERSON 2000 / 286

LES SALADES

DKK / €

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /
SERVED FROM 12:00-14:30 AND 18:00-21:30

CAESAR SALAT MED KYLLING, HJERTESALAT OG PARMESAN / 220 / 32
CAESAR SALAD WITH CHICKEN, HEART SALAD AND PARMESAN

MARINEREDE TOMAT OG GEDEOST MED JORDBÆR, BASILIKUM 180 / 26
OG RABARBERVINAIGRETTE /
MARINATED TOMATO AND GOAT CHEESE WITH STRAWBERRY, BASIL
AND RHUBARB VINAIGRETTE

SALAD NICOISE MED HARICOTS VERTS, VAGTELÆG, TOMATER, 250 / 36
ANSJOSER, KARTOFTER OG TAGGIASCHE OLIVEN /
SALAD NICOISE WITH HARICOTS VERT, QUAIL EGGS, TOMATO, ANCHOVIES,
POTATOES AND TAGGIASCHE OLIVES

BURRATA MED VARIATION AF TOMATER, SKALOTTELØG, OLIVENOLIE, 180 / 26
LAGRET BALSAMICO OG BASILIKUMPESTO
BURRATA WITH VARIATION OF TOMATOES, SHALLOTS, OLIVE OIL,
AGED BALSAMIC AND BASIL PESTO

LES ENTREES

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /
SERVED FROM 12:00-14:30 AND 18:00-21:30

KOLDRØGET LAKS MED URTE CRÈME FRAÎCHE OG RISTET BRØD / 240 / 34
COLD SMOKED SALMON WITH HERB CRÈME FRAICHE AND TOASTED BREAD

PATÉ EN CROÛTE WITH DUCK, FOIE GRAS AND WALNUTS / 365 / 49
PATÉ EN CROÛTE MED AND, FOIE GRAS OG VALNØDDER

LES PLATS

DKK / €

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /
SERVED FROM 12:00-14:30 AND 18:00-21:30

SORT TRØFFELRISOTTO / 495 / 67
BLACK TRUFFLE RISOTTO

DANSK PIGHVAR MED SOMMERENS GRØNTSAGER, CHAMPAGNE 565 / 77
OG CAVIAR /
DANISH TURBOT WITH SUMMER VEGETABLES, CHAMPAGNE AND CAVIAR

POULET AU VIN JAUNE MED POMME FONDANT OG KANTARELLER / 465 / 63
POULET AU VIN JAUNE WITH POMME FONDANTE AND CHANTERELLES

OKSEMØRBRAD MED JUS AU VIEUX PORTO, LANG PEBER, SALAT OG 495 / 71
POMMES FRITES /
BEEF TENDERLOIN WITH JUS AU VIEUX PORTO, LONG PEPPER, SALAD AND
FRENCH FRIES

LES CLUBS SANDWICHES ET BURGERS

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /
SERVED FROM 12:00-14:30 AND 18:00-21:30

CLUB SANDWICH MED BRYST AF DANSK FRITGÅENDE KYLLING, 235 / 34
SPRØD BACON, TOMATER, SALAT, ÆG, MAYONNAISE OG POMMES FRITES /
CLUB SANDWICH WITH BREAST OF DANISH FREE RANGE CHICKEN, CRISPY
BACON, TOMATOES, SALAD, EGG, MAYONNAISE AND FRENCH FRIES

CLUB SANDWICH MED DANSKRØGET LAKS, AGURK, TOMATER, 265 / 37
SALAT, ÆG, MAYONNAISE OG POMMES FRITES /
CLUB SANDWICH WITH DANISH SMOKED SALMON, CUCUMBER,
TOMATOES, SALAD, EGG MAYONNAISE AND FRENCH FRIES

D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST 265 / 37
SPRØD BACON, LØG, TOMATER, SYLTEDE AGURKER, SALAT,
RELISH MAYONNAISE OG POMMES FRITES /
D'ANGLETERRE BRIOCHE BURGER OF PREMIUM BEEF WITH CHEESE, CRISPY
BACON, ONION, TOMATO, PICKLED CUCUMBER, SALAD, RELISH-MAYONNAISE
AND FRENCH FRIES

VEGANSK BRIOCHE BURGER LAVET PÅ SVAMPE, BEDER, BØNNER 225 / 32
OG ÆRTER MED LØG, TOMATER, SYLTEDE AGURKER, SALAT,
RELISH MAYONNAISE OG POMMES FRITES /
VEGAN BRIOCHE BURGER MADE OF MUSHROOMS, BEETS, BEANS AND PEAS
WITH ONION, TOMATOES, PICKLED CUCUMBER, SALAD, RELISH MAYONNAISE AND
FRENCH FRIES

LES FROMAGE ET DESSERTS

DKK / €

SERVERET FRA 12:00-21:30 / *SERVED FROM 12:00-21:30*

UDVALGTE OSTE MED SPRØDT RUGBRØD OG KOMPOT / 250 / 33
ASSORTED CHEESES WITH CRISPY RYE BREAD AND COMPOTE

HJEMMELAVET IS (PER KUGLE) / 80 / 11
HOMEMADE ICE CREAM AND SORBET (PER SCOOP)
CHOKOLADE / *CHOCOLATE*
VANILJE / *VANILLA*

JORDBÆRSORBET / 60 / 9
STRAWBERRY SORBET

JORDBÆR MED HYLDEBLOMST OG BASILIKUM / 180 / 24
STRAWBERRY WITH ELDERFLOWER AND BASIL

AFFOGATO 100 / 14

CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / 150 / 21
SELECTION OF THREE PETIT FOURS

SIGNATUR CHOKOLADE OG CAVIAR SURPRISE / 395 / 53
SIGNATURE CHOCOLATE AND CAVIAR SURPRISE

CHAMPAGNE	DKK / €
POL ROGER, BRUT	
GLAS / GLASS	195 / 28
½ FLASKE / ½ BOTTLE	550 / 79
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	
GLAS / GLASS	375 / 54
FLASKE / BOTTLE	1875 / 268
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, 173 EME	
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", ROSÈ	
GLAS / GLASS	380 / 54
FLASKE / BOTTLE	1900 / 272
NV. "SKAGEN", BRUT	
GLAS / GLASS	380 / 54
FLASKE / BOTTLE	1900 / 272

CHAMPAGNE

DKK / €

CUVÉE PRESTIGE

PR. FLASKE / BY THE BOTTLE

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. FLASKE / BY THE BOTTLE

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

ALKOHOLFRI/ NON ALCOHOL

PR. FLASKE / BY THE BOTTLE

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. FRENCH BLOOM, FRENCH SPARKLING	1000 / 143
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
2025 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
2022 PAVILLON DE CHÂTEAU LEOVILLE POYFERRÉ	220 / 31
2024 FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34
2022 JOSEPH PHELPS, NAPA VALLEY, CABERNET SAUVIGNON	450 / 64

ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2025 ULTIMATE, CÔTES DE PROVENCE	145 / 21
2025 MINUTY PRESTIGE, CÔTES DE PROVENCE	135 / 19
2025 MAISON GALOUPET, "G", PROVENCE	120 / 17
2023 DOMAINE C.AUDOIN, MARSANNAY ROSE	240 / 34
2024 CHATEAU GALOUPET, CRU CLASSE, PROVENCE	200 / 29

DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2024 DOMAINE DES BAUMARD, CÔTEAUX DU LAYON, LOIRE	135 / 19
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2010 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 GENNEMTÆNKT. 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.

L'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

800 / 114

SCAPEGRACE GOLD GIN

ALTAMURA VODKA GOLD EDITION

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 / €
BALTIC BITTER LINIE AQUAVIT, WHITE VERMOUTH, SUZE, ELDERFLOWER APERITIF – SOPHISTICATED – FLORAL	195 / 28
EMERALD PULSE WAQAR PISCO, MIDORI, VERJUS, SODA BRIGHT - FIZZY – CRISP	195 / 28
FOSTER SOLEIL HENNESSY COGNAC, BANANA LIQUER, LEMON, PINEAPPLE SUNNY – CITRUSY - ECCENTRIC	195 / 28
COPPIN'S FIZZ MULBERRY TANQUERAY GIN, CITRUS, CREAM, EGG, SODA CITRUSY – FLORAL – A NOD TO MARIA COPPIN	215 / 31
BLUE VELVET ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDIAL LUSH – SMOOTH – LUXURIOUS	195 / 28
SCARLET PICNIC PLYMOUTH SLOE GIN, STRAWBERRY, RHUBARB EVOCATIVE – PLAYFUL – RICH	195 / 28
TERRACOTTA EMBER DON JULIO REPOSADO, CARROT, COCO NIBS OLD FASHIONED INSPIRED – WARM – EARTHY	255 / 36
RUBY REGENT EMINENTE RUM, PORT, ITALICUS, SHERRY, CHERRY FRUITY – REFRESHNING – ELEGANT	215 / 31
GOLDEN MARCHAL GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE, MILK CLARIFIED CADILLAC – INDULGENT – A TRIBUTE TO JEAN MARCHAL	195 / 28
NIGHTSHIFT BULLEIT RYE, DOLIN BONAL, CYNAR, LUCANO CAFFE BOOZE-FORWARD – MOODY- CONTEMPLATIVE	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 / €
THE SILK ORCHARD MULBERRY TEA, ELDERFLOWER, TONIC <i>FLORAL - REFRESHING - INDULGENT</i>	125 / 18
SUMMER BRAMBLE STRAWBERRY, RHUBARB, LIME, GINGER ALE <i>FRUITY - BRIGHT - EFFERVESCENT</i>	125 / 18
GOLDEN PASSION APPLE, PASSION FRUIT, MANGO, VANILLA <i>EXOTIC - VIVID - ECCENTRIC</i>	125 / 18
EARL'S RESERVE EARL GREY TEA, CARROT, COCO NIBS <i>OLD FASHIONED INSPIRED - WARM - EARTHY</i>	125 / 18
CRIMSON COBBLER CHERRY, LEMON, GRAPEFRUIT SODA <i>THIRST QUENCHER - FRUITY - SUMMER-FORWARD</i>	125 / 18
AZURE COLADA PINEAPPLE, COCONUT, CREAM <i>TROPICAL - CREAMY - SILKY</i>	125 / 18
APERITIF NO. 0 "BTTR" APERITIF, RASPBERRY, GRENADINE, LEMON, SODA, <i>BITTERSWEET - FRUITY - CITRUS</i>	135 / 20

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

ØL / BEER	DKK / €
CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 11
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
JACOBSEN: YAKIMA IPA	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÉE	70 / 10

SODAVAND & JUICE / SOFT DRINKS

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

KAFFE OG TE / COFFEE AND TEA

STEMPELKAFFE / FRENCH PRESS COFFEE (PR. GÆST / PR. GUEST)	60 / 9
ESPRESSO	55 / 8
DOBBELT ESPRESSO / DOUBLE ESPRESSO	70 / 10
CAFÉ LATTE	60 / 9
CAPPUCCINO	60 / 9
KOFFEINFRI KAFFE / DECAFFEINATED COFFEE	60 / 9
VARM CHOKOLADE / HOT CHOCOLATE	75 / 11
TE / TEA	60 / 9
VARIANTER / TYPES:	
ENGLISH BREAKFAST, EARL GREY, DARJEELING 2ND FLUSH, ASSAM,	
FRAGRANT JADE, WHITE TEMPLE, WHITE MULBERRY, COOL HERBAL WITH MINT,	
PEARL JASMIN, ROOIBOS VANILLA, CHAMOMILE, FRESH MINT & GINGER TEA	

VORES KAFFE FRA NESPRESSO ER 100% CO2-NEUTRAL / OUR COFFEE FROM NESPRESSO IS 100% CO2-NEUTRAL	
VORES TE FRA A.C PERCH ER CERTIFICERET AF THE ETHICAL TEA PARTNERSHIP / OUR TEA FROM A.C PERCH IS CERTIFIED BY THE ETHICAL TEA PARTNERSHIP	