

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, 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", 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
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
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

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

DKK / €

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.

00000L'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

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

ØL / BEER

DKK / €

CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 11
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
ERDINGER ALKOHOLFRI / NON-ALCOHOLIC 0,5	75 / 11
KRONENBOURG 1664 BLANC 0,0%	75 / 11
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 / SPARKLING (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
CRAFT: ELDERFLOWER-RHUBARB-LEMON-LIME	60 / 9
ØSTERBERG ORGANIC: LEMON VERBENA OR ELDERFLOWER	50 / 7

KAFFE / COFFEE

KAFFE / COFFEE	60 / 9
KOFFEINFRI KAFFE / DECAFFINATED COFFEE	60 / 9
ESPRESSO	60 / 9
CAPPUCCINO	60 / 9
CAFÉ LATTE	60 / 9
VARM CHOKOLADE / HOT CHOCOLATE	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% CO2-NEUTRAL /
OUR COFFEE FROM NESPRESSO IS 100% CO2-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, OPVIVKENDE 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 / <i>DANISH TURBOT À LA FISH AND CHIPS WITH SAUCE TARTARE AND VINEGAR FRENCH FRIES</i>	235 / 34
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DANSK LOBSTER ROLL MED SAUCE COCKTAIL, YUZU OG CAVIAR <i>LOBSTER ROLL WITH SAUCE COKTAIL, YUZU AND CAVIAR</i>	295 / 42
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DANSK KOLDRØGET LAKS MED URTECRÈME, GRILLET CITRON OG RISTET BRØD / <i>DANISH COLD SMOKED SALMON WITH HERB CRÈME, GRILLED LEMON AND TOASTED BREAD</i>	220 / 31
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SALADE NIÇOISE MED HAMACHI, HARICOTS VERT, VAGTELÆG, TOMAT, ANSJOSER, KARTOFLER, HJERTESALAT, TAGGIASCHE OLIVEN OG PIMENT D'ESPELETTE / <i>SALADE NIÇOISE WITH HAMACHI, HARICOTS VERT, QUAIL EGGS, TOMATO, ANCHOVIES, POTATOES, HEART SALAD, TAGGIASCHE OLIVES AND PIMENT D'ESPELETTE</i>	250 / 36
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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 & 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) / HOMEMADE ICE CREAM AND SORBET (PER SCOOP) CHOKOLADE / CHOCOLATE VANILJE / VANILLA	80 / 11
JORDBÆRSORBET / STRAWBERRY SORBET	60 / 9
AFFOGATO	100 / 14
CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / SELECTION OF THREE PETIT FOURS	150 / 21
FRISKSKÅRET FRUGT / FRESHLY SLICED FRUIT	180 / 26
SIGNATUR CHOKOLADE OG CAVIAR SURPRISE / SIGNATURE CHOCOLATE AND CAVIAR SURPRISE	395 / 53

BØRNMENU / KIDS MENU

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