

MARCHAL

DKK / €

MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE

1995 / 267

CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER
NORWEGIAN SCALLOP LEEKS AND SAUCE VERMOUTH
POTATO AND SMOKED MACKEREL OSCIETRA GOLD CAVIAR
DANISH TURBOT MUSSEL SAUCE AND CAVIAR
FALLOW DEER CELERIAC, JUNIPER AND DEER JUS
GRILLED CORN RYE CARAMEL, CORN BREAD AND CARAMELIZED POPCORN

WINE PAIRING, 6 GLASSES

1450 / 193

PREMIUM WINE PAIRING, 6 GLASSES

2250 / 301

LES ENTRÉES

 CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER 315 / 42
NORWEGIAN SCALLOP LEEKS AND SAUCE VERMOUTH 415 / 56
LOBSTER ROYALE TURBOT SOUFFLÉ, CAVIAR AND SAFFRON BISQUE 895 / 120
TERRINE DE FOIE GRAS WITH BRAISED BEEF, PORT WINE, CHERRY AND HAZELNUTS 345 / 46

LES PLATS

 WHITE TRUFFLE RISOTTO 3 GR OF WHITE TRUFFLE 525 / 70
DANISH TURBOT MUSSEL SAUCE AND CAVIAR 565 / 76
POULET AU VIN JAUNE CHANTERELLES AND BERRIES 495 / 66
GRILLED TENDERLOIN JUS AU VIEUX PORTO 595 / 80
ON THE SIDE LA POMME PURÉE 110 / 15
WHITE TRUFFLE SERVED BY THE TABLE PER GR 75 / 10

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

SÉLECTION DE FROMAGES

SERVED FROM OUR TROLLEY WITH A SELECTION OF FRUIT JAMS AND TOASTS.
PRICE PER GUEST. 395 / 53

LES DESSERTS

 NECTARINE AND RASPBERRY TART PISTACHIO AND NECTARINE SORBET. SERVED FOR TWO GUESTS. 265 / 36
GRILLED CORN RYE CARAMEL, CORN BREAD AND CARAMELIZED POPCORN 195 / 26
COCONUT SORBET MANGO AND RICE 155 / 21
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.

GLACES ET SORBET

 NECTARINE SORBET 60 / 8
VANILLA ICE CREAM 80 / 11
CHOCOLATE ICE CREAM 80 / 11

 = CAN BE MADE VEGAN
FOR INFORMATION REGRDING ALLERGENS,
PLEASE SCAN THE QR CODE

