

MARCHAL

DKK / €

LE DEJEUNER

SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE

2-COURSE MENU

675 / 90

JERUSALEM ARTICHOKE CHESTNUT AND TRUFFLE

POULET AU VIN JAUNE CHANTERELLES AND BERRIES

WINE PAIRING, 2 GLASSES

350 / 47

3-COURSE MENU

845 / 113

JERUSALEM ARTICHOKE CHESTNUT AND TRUFFLE

DANISH TURBOT MUSSEL SAUCE AND CAVIAR

GRILLED CORN RYE CARAMEL, CORN BREAD AND CARAMELIZED POPCORN

WINE PAIRING, 3 GLASSES

475 / 64

LES ENTRÉES

JERUSALEM ARTICHOKE CHESTNUT AND TRUFFLE

345 / 46

 CARROT FLOWER SMOKED YOGURT, HIBISCUS AND CUBEB PEPPER

315 / 42

LOBSTER ROYALE TURBOT SOUFFLÉ, CAVIAR AND SAFFRON BISQUE

895 / 120

PATÉ EN CROûTE DUCK, FOIE GRAS AND WALNUTS

365 / 53

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

465 / 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 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 ABOUT ALLERGENES
PLEASE SCAN THE QR CODE

