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 INRFORMATION 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, ROSÈ
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, 174EME
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. GLAS / *BY THE GLASS*

2013 BILLECART-SALMON, BRUT RÉSERVE	2200 / 314
2018VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4400 / 629
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*

2019 POL ROGER, ROSÉ	2000 / 286
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. 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 / €

2023 NIKOLAIHOF, GRÜNER VELTLINER, HEFEABZUG	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 BRAIDA. MONTEBRUNA, BARBERA D`ASTI	150 / 21
2023 E.GUIGAL, COTE-ROTIE, BRUNE ET BLONDE	300 / 43
2020 MACÀN, CLÀSICO, RIOJA	225 / 32
2023 DOMAINE FAIVELEY, GEVREY-CHAMBERTIN, VIEILLES VIGNES	285 / 41

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
2024 CHATEAU GALOUPET, CRU CLASSE, PROVENCE	200 / 29

DESSERTVIN / SWEET WINE

PR. GLAS / *BY THE GLASS*

2024 DOMAINE DES BAUMARD, COTEAUX DU LAYON, LOIRE	135 / 19
2013 NIEPOORT COLHEITA, PORT	165 / 24
2007 CHÂTEAU RIEUSSEC,1ER GRAND CRU CLASSE, SAUTERNES	320 /46

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 UDGANGSPUNKT I EXCEPTIONELLE SPIRITUSSER 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
SCAPEGRACE GOLD GIN 800 / 114
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 195 / 28
LINIE AQUAVIT, WHITE VERMOUTH, SUZE, ELDERFLOWER
APERITIF – SOPHISTICATED – FLORAL

EMERALD PULSE 195 / 28
WAQAR PISCO, MIDORI, VERJUS, SODA
BRIGHT - FIZZY – CRISP

FOSTER SOLEIL 195 / 28
HENNESSY COGNAC, BANANA LIQUER, LEMON, PINEAPPLE
SUNNY – CITRUSY - ECCENTRIC

COPPIN'S FIZZ 215 / 31
MULBERRY TANQUERAY GIN, CITRUS, CREAM, EGG, SODA
CITRUSY – FLORAL – A NOD TO MARIA COPPIN

BLUE VELVET 195 / 28
ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDIAL
LUSH – SMOOTH – LUXURIOUS

SCARLET PICNIC 195 / 28
PLYMOUTH SLOE GIN, STRAWBERRY, RHUBARB
EVOCATIVE – PLAYFUL – RICH

TERRACOTTA EMBER 255 / 36
DON JULIO REPOSADO, CARROT, COCO NIBS
OLD FASHIONED INSPIRED – WARM – EARTHY

RUBY REGENT 215 / 31
EMINENTE RUM, PORT, ITALICUS, SHERRY, CHERRY
FRUITY – REFRESHNING – ELEGANT

GOLDEN MARCHAL 195 / 28
GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE, MILK
CLARIFIED CADILLAC – INDULGENT – A TRIBUTE TO JEAN MARCHAL

NIGHTSHIFT 225 / 32
BULLEIT RYE, DOLIN BONAL, CYNAR, LUCANO CAFFE
BOOZE-FORWARD – MOODY- CONTEMPLATIVE

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 125 / 18

MULBERRY TEA, ELDERFLOWER, TONIC

FLORAL - REFRESHING - INDULGENT

SUMMER BRAMBLE 125 / 18

STRAWBERRY, RHUBARB, LIME, GINGER ALE

FRUITY - BRIGHT - EFFERVESCENT

GOLDEN PASSION 125 / 18

APPLE, PASSION FRUIT, MANGO, VANILLA

EXOTIC - VIVID - ECCENTRIC

EARL'S RESERVE 125 / 18

EARL GREY TEA, CARROT, COCO NIBS

OLD FASHIONED INSPIRED - WARM - EARTHY

CRIMSON COBBLER 125 / 18

CHERRY, LEMON, GRAPEFRUIT SODA

THIRST QUENCHER - FRUITY - SUMMER-FORWARD

AZURE COLADA 125 / 18

PINEAPPLE, COCONUT, CREAM

TROPICAL - CREAMY - SILKY

APERITIF NO. 0 135 / 20

''BTTR'' APERITIF, RASPBERRY, GRENADINE, LEMON, SODA,

BITTERSWEET - FRUITY - CITRUS

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
ERDINGER ALKOHOLFRI / *NON-ALCOHOLIC 0,5*	75 / 11
KRONENBOURG 1664 BLANC 0,0%	75 / 11
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÈE	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
CRAFT: ELDERFLOWER-RHUBARB-LEMON-LIME	60 / 9
ØSTERBERG ORGANIC : LEMON VERBENA OR ELDERFLOWER	50 / 7

KAFFE / COFFEE

KAFFE / COFFEE	60 / 9
KOFFEINFRI KAFFE / *DECAFFINATED COFFE*	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, OPKVIKKENDE 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 / 235 / 34
DANISH TURBOT À LA FISH AND CHIPS WITH SAUCE TARTARE AND VINEGAR FRENCH FRIES

DANSK LOBSTER ROLL MED SAUCE COCKTAIL, YUZU OG CAVIAR 295 / 42
LOBSTER ROLL WITH SAUCE COKTAIL, YUZU AND CAVIAR

DANSK KOLDRØGET LAKS MED URTECRÈME, GRILLET CITRON OG RISTET BRØD / 220 / 31
DANISH COLD SMOKED SALMON WITH HERB CRÈME, GRILLED LEMON
AND TOASTED BREAD

SALADE NIÇOISE MED HAMACHI, HARICOTS VERT, VAGTELÆG, TOMAT, ANSJOSER,
KARTOFLER, HJERTESALAT, TAGGIASCHE OLIVEN OG PIMENT D'ESPELETTE / 250 / 36
SALADE NIÇOISE WITH HAMACHI, HARICOTS VERT, QUAIL EGGS, TOMATO, ANCHOVIES,
POTATOES, HEART SALAD, TAGGIASCHE OLIVES
AND PIMENT D'ESPELETTE

FRA GÅRDEN / FROM THE FARM

DKK / €

JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / *JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS* — 495 / 71

CAESARSALAT MED BRYST AF DANSK FRITGÅENDE KYLLING, HJERTESALAT, PARMESAN, CROUTONER OG CREMET ANSJOSSAUCE / *CAESAR SALAD WITH BREAST OF DANISH FREE RANGE CHICKEN, HEART SALAD, PARMESAN, CROUTONS, AND CREAMY ANCHOVY SAUCE* — 245 / 35

WAGYU SLIDER MED LØGKOMPOT, SYLTET AGURK, WASABI-YUZU MAYONNAISE OG POMMES FRITES / *WAGYU SLIDER MED ONION COMPOTE, PICKLED CUCUMBER, WASABI-YUZU MAYONNAISE AND FRENCH FRIES* — 495 / 71

SPRØD KYLLING MED SORT HVIDLØG OG CAVIAR / *CRISPY CHICKEN BITES WITH BLACK GARLIC & CAVIAR* — 195 / 28

BIKINI TOAST MED JAMBON DE PARIS, COMTÉ OG POMMES FRITES MED TRØFFEL / *BIKINI TOAST WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE FRIES* — 225 / 32

TRØFFEL FRITTER MED TRØFFEL MAYONNAISE / *TRUFFLE FRIES WITH TRUFFLE MAYONNAISE* — 185 / 25

POMME FRITES MED CAVIAR DIP / *FRENCH FRIES WITH CAVIAR DIP* — 225 / 32

A5 WAGYU TATAKI MED HVID SOYA, CHILI OG CAVIAR / *A5 WAGYU TATAKI WITH WHITE SOY, CHILI AND CAVIAR* — 595 / 85

CLUB SANDWICH MED BRYST AF DANSK FRITGÅENDE KYLLING, 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* — 235 / 34

D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST, SPRØD BACON, LØG, TOMATER, SYLTEDE AGURKER, SALAT, RELISH-SAUCE OG POMMES FRITES/ *D'ANGLETERRE BRIOCHE BURGER OF PREMIUM BEEF WITH CHEESE, CRISPY BACON, ONION, TOMATO, PICKLED CUCUMBER, SALAD, RELISH-SAUCE AND FRENCH FRIES* — 265 / 36

UDVALG AF OSTE / *SELECTION OF CHEESES*

3 STK. / *3 PIECES* — 150 / 21

6 STK. / *6 PIECES* — 290 / 41

FRA KONDITORIET / FROM THE PASTRY DKK / €

DAGENS KAGE /
DAILY CAKE 150 / 20

HJEMMELAVET IS OG SORBET (PER KUGLE) /
HOMEMADE ICE CREAM AND SORBET (PER SCOOP) 80 / 11

CHOKOLADE / *CHOCOLATE*
VANILJE / *VANILLA*

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

BØRNEMENU / 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 Á 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 MERENGS
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