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	
CITRUS SOURDOUGH BREAD AND OLIVE OIL	
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	495 / 66
TOURNEDOS ROSSINI FOIE GRAS, ONION COMPOTE AND TRUFFLE	825 / 110
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

CITRUS SOURDOUGH BREAD AND OLIVE OIL	
COCONUT SORBET MANGO, RICE AND LIME	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

COCONUT 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