MARCHAL

DKK / €

MENU DEGUSTATION — 1995 / 267

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE

TERRINE DE FOIE GRAS WITH BRAISED BEEF, PORT WINE, CHERRY AND HAZELNUTS
POTATO AND SMOKED MACKEREL OSCIETRA GOLD CAVIAR
NORWEGIAN SCALLOP LEEKS AND SAUCE VERMOUTH
DANISH TURBOT MUSSEL AND PARSLEY SAUCE WITH CAVIAR
CANETTE BREAST IN SPICED CRUST POACHED PEAR AND JUS
MARCHAL RIS À L'AMANDE CHERRY SORBET AND VANILLA

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 — 395 / 53

LES PLATS

WHITE TRUFFLE RISOTTO 3 GR OF WHITE TRUFFLE — 585 / 78
DANISH TURBOT MUSSEL AND PARSLEY SAUCE WITH CAVIAR — 645 / 86
POULET AU VIN JAUNE WILD MUSHROOMS AND BERRIES — 495 / 66
CANETTE BREAST IN SPICED CRUST POACHED PEAR AND JUS — 565 / 76
TOURNEDOS ROSSINI FOIE GRAS, ONION COMPOTE AND TRUFFLE — 825 / 110

ON THE SIDE LA POMME PURÉE — 130 / 17
WHITE TRUFFLE SERVED BY THE TABLE — PER GR 75 / 10

SÉLECTION DE FROMAGES — 395 / 53

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

LES DESSERTS

COCONUT SORBET MANGO AND LIME — 155 / 21
CITRUS SOURDOUGH BREAD AND OLIVE OIL — 195 / 26
MARCHAL RIS À L'AMANDE CHERRY SORBET AND VANILLA — 195 / 26

SIGNATURE CHOCOLATE AND CAVIAR SURPRISE — 595 / 80
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
GINGER BREAD ICE CREAM — 80 / 11

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