MARCHAL

DKK / €

LE DEJEUNER DE NOEL

SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE

2-COURSE MENU — 795 / 107

DANISH TURBOT MUSSEL AND PARSLEY SAUCE WITH CAVIAR
CANETTE BREAST IN SPICED CRUST POACHED PEAR AND JUS

WINE PAIRING, 2 GLASSES — 400 / 54

4-COURSE MENU — 1095 / 147

JERUSALEM ARTICHOKE CHESTNUT AND WINTER TRUFFLE
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, 4 GLASSES — 850 / 114

LES ENTRÉES

CARROT FLOWER SMOKED YOGURT, HIBISCUS AND CUBEB PEPPER — 315 / 42
JERUSALEM ARTICHOKE CHESTNUT AND WINTER TRUFFLE — 385 / 52
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 ABOUT ALLERGENES
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