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

GLØGG & SØDT / GLØGG & SWEETS

DKK / €

SERVERES HVER DAG FRA KL. 12:00-22:00 / SERVED DAILY FROM 12NOON – 10PM

SNEDRONNINGENS HVIDE GLØGG SERVERET MED SNEBOLDE / WHITE CHRISTMAS GLØGG SERVED WITH SNOWBALLS	175 / 22
DEN KLASSISKE RØDE GLØGG SERVERET MED PEBERNØDDER TRADITIONAL RED CHRISTMAS GLØGG SERVED WITH DANISH "PEBERNØDDER"	165 / 22
VALGFRI GLØGG OG ÆBLESKIVER MED HJEMMELAVET SYLTETØJ / OPTIONAL GLØGG WITH DANISH "ÆBLESKIVER" AND HOMEMADE JAM	285 / 38
VALGFRI GLØGG & HJEMMELAVEDE JULESMÅKAGER / OPTIONAL GLØGG & HOMEMADE CHRISTMAS COOKIES	275 / 37
HJEMMELAVEDE JULESMÅKAGER / HOMEMADE CHRISTMAS COOKIES	135 / 18
ÆBLESKIVER MED HJEMMELAVET SYLTETØJ / DANISH "ÆBLESKIVER" WITH HOMEMADE JAM	160 / 21
SIRUPSKAGE / SYRUP CAKE	145 / 19

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
2018 VEUVE 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
2024 DOMAINE CHARLY NICOLLE, CHABLIS, PER ASPERA	165 / 24
2023 RAFAEL PALACIOS, AS SORTES, GODELLO	260 / 37
2023 JOSEPH PASCAL, PULIGNY-MONTRACHET	300 / 43

RØDVIN / RED WINE

PR. GLAS / *BY THE GLASS*

2025 JOSEPH BURRIER, MORGON, GRAND CRAS, BEAUJOLAIS	150 / 21
2023 DOMAINE XAVIER GERARD, COTE ROTIE	330 /47
2021 CHÂTEAU HOSANNA, POMEROL	400 / 57
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

DKK / €

SERVERES FRA KL. 14.00 – 00.15 / *SERVED FROM 2PM – 12.15AM*

INSPIRERET AF KUNST, KULTUR OG ÅRSTIDENS KARAKTER UDFORSKER VORES SIGNATURCOCKTAILS MØDET MELLEM EXCEPTIONELLE SPIRITUSSER, GENNEMTÆNKTE TEKNIKKER OG UVENTEDE SMAGSNUANCER. HVER KREATION ER EN INVITATION TIL AT OPLEVE NOGET VELKENDT PÅ EN NY MÅDE /

INSPIRED BY ART, CULTURE AND THE CHARACTER OF THE SEASON, OUR SIGNATURE COCKTAILS EXPLORE THE MEETING OF EXCEPTIONAL SPIRITS, THOUGHTFUL TECHNIQUES AND UNEXPECTED FLAVOUR. EACH CREATION IS AN INVITATION TO DISCOVER SOMETHING FAMILIAR IN A NEW WAY

THE GREAT WAVE OFF KANAGAWA 200 / 27

ALTAMURA VODKA - JUNMAI SAKE - YUZU LIQUOR ORGEAT - VERJUS

A CRISP, SPARKLING HIGHBALL WHERE JAPANESE RICE NOTES MEET BRIGHT CITRUS AND DELICATE ACIDITY

HUSKMITNAVN 200 / 27

LINIE AKVAVIT - BEETROOT - LEMON - MARCHAL SPICE BLEND

AN EARTHY, SAVOURY INTERPRETATION OF THE BLOODY MARY, INSPIRED BY NORDIC FLAVOURS AND THE DEEP COLOUR OF BEETROOT

CARNIVAL AND LENT 220 / 30

POL ROGER CHAMPAGNE - FASTELAVNSBOLLE

A CELEBRATORY MEETING OF CHAMPAGNE AND THE COMFORTING FLAVOURS OF A DANISH FASTELAVNSBOLLE

THE HALLUCINOGENIC TOREADOR 220 / 30

DON JULIO BLANCO - POIRE WILLIAMS - PEAR - FENNEL - JALAPEÑO

RIPE PEAR AND FRAGRANT FENNEL MEET AGAVE AND A GENTLE TOUCH OF GREEN CHILLI HEAT

SPIRITELLO 220 / 30

EMINENTE RUM - CAMPARI - PIMENTO - PINEAPPLE - CINNAMON

A WINTER-INSPIRED JUNGLE BIRD, BALANCING TROPICAL FRUIT, BITTER ORANGE AND WARMING SPICE

SKABT PÅ MARCHAL BAR — HVOR DANSK ELEGANCE MØDER TIDLØS COCKTAILTRADITION /

CRAFTED AT MARCHAL BAR — WHERE DANISH ELEGANCE MEETS TIMELESS COCKTAIL TRADITION.

D'ANGLETERRE COCKTAILS

DKK / €

SERVERES FRA KL. 14.00 – 00.15 / *SERVED FROM 2PM – 12.15AM*

INSPIRERET AF KUNST, KULTUR OG ÅRSTIDENS KARAKTER UDFORSKER VORES SIGNATURCOCKTAILS MØDET MELLEM EXCEPTIONELLE SPIRITUSSER, GENNEMTÆNKTE TEKNIKKER OG UVENTEDE SMAGSNUANCER. HVER KREATION ER EN INVITATION TIL AT OPLEVE NOGET VELKENDT PÅ EN NY MÅDE /

INSPIRED BY ART, CULTURE AND THE CHARACTER OF THE SEASON, OUR SIGNATURE COCKTAILS EXPLORE THE MEETING OF EXCEPTIONAL SPIRITS, THOUGHTFUL TECHNIQUES AND UNEXPECTED FLAVOUR. EACH CREATION IS AN INVITATION TO DISCOVER SOMETHING FAMILIAR IN A NEW WAY.

LA MÉRIDIENNE 250 / 34

BULLET 10 - HAY - OOLONG TEA

A CONTEMPLATIVE OLD FASHIONED WITH TOASTED GRAIN AROMAS, ROUNDED BOURBON AND THE GENTLE TANNINS OF OOLONG TEA

GUERNICA 220 / 30

TANQUERAY - BLACK VERMOUTH - BITTER LIQUEURS

A DARK, INTENSE NEGRONI VARIATION, LAYERED WITH BOTANICAL DEPTH AND A STRIKING CONTRAST OF BITTER FLAVOURS

ABAPORU 200 / 27

YPIÓCA CACHAÇA - MUYU VETIVER - FIG - ROOIBOS

AN AROMATIC PUNCH BRINGING TOGETHER THE CHARACTER OF BRAZILIAN CACHAÇA, EARTHY TEA, FRAGRANT VETIVER AND RICH FIG

POMMES ET BISCUITS 250 / 34

HENNESSY VS - RANCIO A*PPLE WINE - WINTER SPICES - VANILLA FOAM*

A COMFORTING, DESSERT-INSPIRED SOUR WITH WARMING COGNAC, ORCHARD FRUIT AND A DELICATE FOAM FINISH

THE TIDE RECEDING 220 / 30

JAMESON IRISH WHISKY - COFFEE - GUINNESS - SALTED HAZELNUT

A RICH, WARMING INTERPRETATION OF IRISH COFFEE, COMBINING ROASTED COFFEE, STOUT BENEATH A SALTED HAZELNUT CREAM

SKABT PÅ MARCHAL BAR — HVOR DANSK ELEGANCE MØDER TIDLØS COCKTAILTRADITION /

CRAFTED AT MARCHAL BAR — WHERE DANISH ELEGANCE MEETS TIMELESS COCKTAIL TRADITION.

D'ANGLETERRE MOCKTAILS

DKK / €

VORES ALKOHOLFRIE COCKTAILS ER SKABT MED SAMME FOKUS PÅ SMAG, TEKSTUR OG DETALJER SOM VORES ØVRIGE COCKTAILS. DISSE SIGNATURDRINKS UDEN ALKOHOL HYLDER BOTANISKE AROMAER, SÆSONENS RÅVARER OG NØJE AFSTEMTE KOMBINATIONER. HVER DRINK HAR SIT EGET SÆRPRÆG OG TILBYDER EN ANDERLEDES MÅDE AT OPLEVE BARENS HÅNDVÆRK PÅ. /

OUR NON-ALCOHOLIC COCKTAILS ARE CREATED WITH THE SAME ATTENTION TO FLAVOUR, TEXTURE AND DETAIL AS OUR COCKTAILS. THESE ALCOHOL-FREE SIGNATURES CELEBRATE BOTANICAL AROMAS, SEASONAL PRODUCE AND THOUGHTFUL COMBINATIONS. DISTINCTIVE IN THEIR OWN RIGHT, EACH OFFERS A DIFFERENT WAY TO EXPERIENCE THE CRAFT OF THE BAR

WATER LILLIES 125 / 18

TANQUERAY 0.0% - ORGEAT - LEMON - GREEN SPIRULINA - TONIC

A DELICATE BOTANICAL HIGHBALL WITH SWEET NUTTYNESS, BRIGHT CITRUS AND A FRESH GREEN HUE

THE DREAM 125 / 18

APPLE - PEAR - FENNEL - JALAPEÑO - GINGER ALE

CRISP ORCHARD FRUIT AND AROMATIC FENNEL MEET GENTLE CHILLI WARMTH AND LIVELY GINGER

RED CANNA 125 / 18

BEETROOT - LEMON - NORDIC SPICES

AN EARTHY, SAVOURY VIRGIN MARY INSPIRED BY THE DEEP FLAVOURS AND COLOURS OF WINTER

THE TEA 125 / 18

COLD-BREW OOLONG TEA - VANILLA

A SMOOTH, AROMATIC TEA SERVE WITH GENTLE TANNINS AND A SOFT VANILLA FINISH

A LUA 125 / 18

ROOIBOS - FIG - LEMON

EARTHY ROOIBOS AND RICH FIG MEET REFRESHING CITRUS IN A WARMING, FRUIT-LED PUNCH

MARDI GRAS 125 / 18

CINOT - PINEAPPLE - LEMON - SODA

A VIBRANT, BITTER-SWEET APERITIVO COMBINING TROPICAL FRUIT, CITRUS AND HERBAL COMPLEXITY

NIGHTHAWKS 125 / 18

TANQUERAY 0.0% - BTTR VERMOUTH - BITE APERITIVO

A SPIRIT-FREE TAKE ON THE ITALIAN APERITIVO CLASSIC, WITH BOTANICAL NOTES AND A LINGERING BITTER FINISH

TWO SISTERS 125 / 18

TUTTI FRUTTI - CHERRY - CREAM - LIME

A PLAYFUL, FRUIT-FORWARD SOUR WITH BRIGHT CITRUS, SILKY CREAM AND A DARK CHERRY FINISH

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
TUBORG, SNEØL	70 / 10
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*	95 / 13

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 / 160 / 23
AVOCADO MOUSSE WITH VEGETABLES CRUDITÉ

SUPERFOOD SALAT MED QUINOA, EDAMAME, AVOCADO, KÅL, 230 / 33
BROCCOLINI, NØDDER, BLÅBÆR, GRANATÆBLE
OG CHIAFRØ-VINAIGRETTE /
SUPERFOOD SALAD WITH QUINOA, EDAMAME, AVOCADO, CABBAGE, BROCCOLINI
ORGANIC NUTS, BLUEBERRIES, POMEGRANATE AND CHIA SEEDS VINAIGRETTE

VEGANSK BRIOCHE BURGER LAVET PÅ SVAMPE, BEDER, BØNNER OG ÆRTER 225 / 32
MED LØG, TOMATER, SYLTEDE AGURKER, SALAT, RELISH MAYONNAISE OG POMMES FRITES /
VEGAN BRIOCHE BURGER MADE OF MUSHROOMS, BEETS, BEANS AND PEAS
WITH ONION, TOMATO , PICKLED CUCUMBER , SALAD , RELISH MAYONAISE AND FRENCH FRIES

FRA HAVET / FROM THE SEA

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 235 / 34
VINEGAR POMMES FRITES /
DANISH TURBOT À LA FISH AND CHIPS WITH SAUCE TARTARE AND VINEGAR FRENCH FRIES

DANSK LOBSTER ROLL MED SAUCE COCKTAIL, YUZU OG CAVIAR (2 STK.) 295 / 42
LOBSTER ROLL WITH SAUCE COKTAIL, YUZU AND CAVIAR (2 PIECES)

DANSK KOLDRØGET LAKS MED URTECRÈME, GRILLET CITRON OG RISTET BRØD / 295 / 40
DANISH COLD SMOKED SALMON WITH HERB CRÈME, GRILLED LEMON
AND TOASTED BREAD

FRA GÅRDEN / FROM THE FARM

DKK / €

JAMON IBERICO CINCO JOTAS MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / 595 / 71
JAMON IBERICO CINCO JOTAS WITH PARMIGIANO, OLIVES AND SALTED ALMONDS

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

SALADE DE CHEVRE CHAUD, CHERRYTOMATER, RØDLØG OG VALNØDDER / 245 / 33
SALADE DE CHEVRE CHAUD, CHERRY TOMATOES, RED ONION AND WALNUTS

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

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

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

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

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

CLUB SANDWICH MED BRYST AF DANSK FRITGÅENDE KYLLING, SPRØD BACON,
TOMATER, SALAT, ÆG, MAYONNAISE OG POMMES FRITES / 235 / 34
CLUB SANDWICH WITH BREAST OF DANISH FREE RANGE CHICKEN,
CRISPY BACON, TOMATOES, SALAD, EGG, MAYONNAISE AND FRENCH FRIES

D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST, 265 / 36
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

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*	595 / 80

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