



MARCHAL  
COPENHAGEN

# MARCHAL SUNDAY BRUNCH

## SERVED AT THE TABLE

POACHED EGGS WITH CRUSHED AVOCADO AND PIMENT D'ESPELETTE  
OR

OMELET WITH VESTERHAVS CHEESE AND CHIVES

## FROM THE BUFFET

### SAVOURY

COCONUT-CHIA YOGURT WITH GRANOLA AND BERRIES  
AVOCADO MOUSSE WITH VEGETABLE CRUDITÉ  
STRACCIATELLA WITH RATATOUILLE, BASIL AND OLIVES  
HEART SALAD WITH PARMESAN AND TRUFFLE  
PATÉ EN CROÛTE WITH CORNICHONS AND MUSTARD  
OYSTERS NATURAL WITH LEMON, TABASCO, SHALLOTS VINAIGRETTE  
MADAGASCAR SHRIMPS  
DANISH COLD SMOKED SALMON  
TROUT ROE WITH HERB CRÈME, RED ONION AND BLINIS  
PARMA HAM  
PORK AND CHICKEN SAUSAGES  
CRISPY BACON  
BEEF TENDERLOIN WITH PORT WINE SAUCE AND ROASTED VEGETABLES  
SELECTION OF CHEESES WITH BREAD AND COMPOTES

## SERVED AT THE TABLE

PRE-DESSERT

## FROM THE BUFFET

### SWEETS

VANILLA ICE CREAM WITH BERRIES AND CHOCOLATE FOUNTAIN  
ALMOND CAKE WITH BUTTERMILK CREAM, DARK CHOCOLATE AND STRAWBERRIES  
PROFITEROLE WITH VANILLA CREAM, MARZIPAN TOP AND COCOA  
CREAM PUFF WITH VANILLA FOAM  
SALTED CARAMEL TART  
PANNA COTTA WITH APRICOTS AND MANDARIN  
FRUIT SALAD

## BEVERAGES

ONE GLASS OF NV. ANDRÉ CLOUET CHAMPAGNE  
ORANGE JUICE  
APPLE JUICE  
JUICE OF THE SEASON  
VIRGIN MARY  
BANANA-MANGO SMOOTHIE

YOUR CHOICE OF COFFEE OR TEA:

ESPRESSO  
DOUBLE ESPRESSO  
CAPPUCCINO  
CAFFÈ LATTE  
AMERICANO  
ENGLISH BREAKFAST  
EARL GREY  
FRAGRANT JADE  
DARJEELING 2<sup>ND</sup> FLUSH  
WHITE TEMPLE  
WHITE MULBERRY  
COOL HERBAL WITH MINT  
PEARL JASMIN  
ROIBOOS VANILLA  
CHAMOMILLE  
FRESH MINT  
FRESH MINT & GINGER

EXTRA GLASS OF CHAMPAGNE 125 DKK / 17 €  
BLOODY MARY 165 DKK / 22 €



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