

MARCHAL

DKK / €

LE DEJEUNER

SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE

2-COURSE MENU

495 / 71


MARINATED TOMATOES WITH GOAT CHEESE, PEACH, BASIL AND RHUBARB VINAIGRETTE
POULET AU VIN JAUNE

4-COURSE MENU


995 / 142

SQUID WITH OSCIETRA CAVIAR, SMOKED CHEESE, APPLE AND HAZELNUT
BOTTONI PASTA WITH LANGOUSTINE AND BOUILLABAISSE
BEEF TENDERLOIN WITH JUS AU VIEUX PORTO AND LONG PEPPER
BLUEBERRY AND BUCKWHEAT

FIRST COURSES

 CARROTS WITH SMOKED YOGHURT, ORANGE AND CUBEB PEPPER	175 / 25
MARINATED TOMATOES WITH GOAT CHEESE, PEACH, BASIL AND RHUBARB VINAIGRETTE	175 / 25
BOTTONI PASTA WITH LANGOUSTINE AND BOUILLABAISSE	385 / 55
DANISH COD WITH SWISS CHARD AND MANDARINE	325 / 46

MAIN COURSES

 HARICOTS VERTS WITH PEACH, ALMONDS AND VERJUS	185 / 27
DANISH TURBOT WITH SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR	395 / 57
POULET AU VIN JAUNE	425 / 61
BEEF TENDERLOIN WITH JUS AU VIEUX PORTO AND LONG PEPPER	595 / 85

CHEESE & DESSERT

MARCHAL CHEESE TROLLEY – PER GUEST	395 / 56
 APRICOT, CUCUMBER, PASTIS AND ROSEMARY	160 / 23
BLUEBERRY AND BUCKWHEAT	160 / 23
CHOCOLATE MOUSSE WITH ORANGE AND OLIVE OIL	160 / 23

ICE CREAM AND SORBET

 BLUEBERRY SORBET	60 / 9
 APRICOT SORBET	60 / 9
VANILLA ICE CREAM	60 / 9
CHOCOLATE ICE CREAM	60 / 9

 = VEGAN

FOR INFORMATION REGARDING ALLERGENS,
PLEASE SCAN THE QR CODE