

MARCHAL

DKK / €

MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE


1995 / 285

POTATO AND TRUFFLE
SQUID WITH OSCIETRA CAVIAR, SMOKED CHEESE, APPLE AND HAZELNUTS
BOTTONI PASTA WITH LANGOUSTINE AND BOUILLABAISSÉ
DANISH COD WITH SWISS CHARD AND MANDARINE
BEEF TENDERLOIN WITH JUS AU VIEUX PORTO AND LONG PEPPER
CHOCOLATE MOUSSE WITH ORANGE AND OLIVE OIL


WINE PAIRING, 5 GLASSES

1250 / 167

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 BOUILLABAISSÉ 385 / 55
GRILLED LOBSTER WITH MARINATED TOMATOES, STRAWBERRY AND SAUCE BISQUE 395 / 57

MAIN COURSES

 HARICOTS VERTS WITH PEACH, ALMONDS AND VERJUS 185 / 27
DANISH COD WITH SWISS CHARD AND MANDARINE 325 / 46
POULET AU VIN JAUNE 425 / 61
BEEF TENDERLOIN WITH JUS AU VIEUX PORTO AND LONG PEPPER 595 / 85

ARTS DE LA TABLE

THE TIMELESS DINING TRADITION OF TABLE SIDE SERVICE, PAYING HOMAGE TO CLASSIC DISHES
AND PRESENTING THE PERFECT HARMONY BETWEEN THE KITCHEN AND SERVICE. SERVED FOR TWO GUESTS.

DANISH TURBOT WITH SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR 1200 / 172
VENISON PITHIVIER WITH FOIE GRAS, LARDO AND KUMQUAT 1400 / 188
CANARD À LA PRESSE - DUCK BREAST SERVED WITH DUCK JUS 2000 / 285

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

ARTS DE LA TABLE

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.

CRÊPES SUZETTE SERVED WITH VANILLA ICE CREAM 595 / 85

ICE CREAM AND SORBET

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

 = VEGAN

FOR INFORMATION REGARDING ALLERGENS,
PLEASE SCAN THE QR CODE