

TERRACE MENU

FOR INFORMATION OM ALLERGENER, SCAN VENLIGST QR KODEN /
FOR INFORMATION REGARDING ALLERGENS, PLEASE SCAN THE QR CODE



CANAPÉER / CANAPÉS

DKK / €

KARTOFFEL OG TRØFFEL (PR. STK.) /
POTATO AND TRUFFLE (PER. PIECE)

85 / 12

SPRØDE VAFLE MED RØGET LAKS, URTECRÈME OG CAVIAR (2 STK.) / 240 / 34
CORNETS WITH SMOKED SALMON, HERB CRÈME AND CAVIAR (2 PCS.)

FOIE GRAS PÅ BRIOCHETOAST MED PORTVIN (2 STK.) /
FOIE GRAS ON BRIOCHE TOAST WITH PORT WINE (2 PCS.)

140 / 20

GOUGÈRES MED TRØFFELCREME OG COMTÉ (4 STK.) /
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PCS.)

150 / 21

LE PETIT PLATEAU

495 / 71

FIRE GILLARDEAU ØSTERS MED GRILLET CITRON, TABASCO, SKALOTTELØGS-
VINAIGRETTE, KNIVMUSLINGER, MADAGASCAR REJER OG SAUCE COCKTAIL /
*FOUR GILLARDEAU OYSTERS WITH GRILLED LEMON, TABASCO, SHALLOTS-
VINAIGRETTE, RAZOR CLAMS, MADAGASCAR SHRIMPS AND SAUCE COCKTAIL*

CAVIAR

50 G. ROSSINI GOLD SELECTED BY MARCHAL

1800 / 257

50 G. ROSSINI OSCIETRA GOLD SELECTION

2300 / 329

50 G. ROSSINI BELUGA

4400 / 629

CAVIAR SERVERET MED BLINIS, URTE CRÈME FRAÎCHE OG VAGTELÆG

ALL CAVIAR SERVED WITH BLINIS, HERB CRÈME FRAÎCHE AND QUAIL EGGS

SALATER / SALADS

DKK / €

MARINEREDE TOMATER MED GEDEOST, FERSKEN, BASILIKUM
OG RABARBER VINAIGRETTE / 175 / 25
*MARINATED TOMATOES WITH GOAT CHEESE, PEACH, BASIL
AND RHUBARB VINAIGRETTE*

CAESAR SALAT MED KYLLING, HJERTESALAT OG PARMESAN / 220 / 32
CAESAR SALAD WITH CHICKEN, HEART SALAD AND PARMESAN

SALAD NICOISE MED HARICOTS VERT, VAGTELÆG, TOMATER, ANSJOSER,
KARTOFTER OG TAGGIASCHE OLIVEN / 250 / 36
*SALAD NICOISE WITH HARICOTS VERT, QUAIL EGGS, TOMATO, ANCHOVIES,
POTATOES AND TAGGIASCHE OLIVES*

FORRETTER / STARTERS

KOLDRØGET LAKS MED URTE CRÉME FRAÎCHE OG RISTET BRØD / 240 / 34
COLD SMOKED SALMON WITH HERB CRÉME FRAÎCHE AND TOASTED BREAD

BOTTONI PASTA MED JOMFRUHUMMER OG BOUILLABAISSE / 385 / 55
BOTTONI PASTA WITH LANGOUSTINE AND BOUILLABAISSE

HELLEFLYNDER MED PEBERFRUGT, PISTACIE OG JUS CORSÉ / 325 / 47
HALIBUT WITH BELL PEPPER, PISTACHIO AND JUS CORSÉ

DANSKE FJORDREJER SERVERET MED URTECRÉME, MAYONNAISE, CITRON
OG BRIOCHE TOAST /
*DANISH FJORD SHRIMPS SERVED WITH HERB CRÉME, MAYONNAISE, LEMON
AND BRIOCHE TOAST*

25 G. FJORDREJER / FJORD SHRIMPS 190 / 28
50 G. FJORDREJER / FJORD SHRIMPS 300 / 42
75 G. FJORDREJER / FJORD SHRIMPS 450 / 64

HOVEDRETTER / MAIN COURSES DKK / €

SAFRAN RISOTTO MED ZUCCHINI OG HASSELNØDDER / 265 / 38
SAFFRON RISOTTO WITH ZUCCHINI AND HAZELNUTS

DANSK PIGHVAR MED SOMMERGRØNTSAGER, CHAMPAGNE OG CAVIAR/ 395 / 57
DANISH TURBOT WITH SUMMER VEGETABLES, CHAMPAGNE AND CAVIAR

POULET AU VIN JAUNE / 425 / 61
POULET AU VIN JAUNE

OKSEMØRBRAD MED JUS AU VIEUX PORTO, LANG PEBER
OG POMMES FRITES / 495 / 71
BEEF TENDERLOIN WITH JUS AU VIEUX PORTO, LONG PEPPER AND POTATO FRIES

MARCHAL SIGNATURE

LE GRAND PLATEAU FRUITS DE MER PR. PERSON 2000 / 286
(MINIMUM TO PERSONER) - SKAL FORUDBESTILLES /
(MINIMUM TWO PERSONS) - PRE-ORDERS ONLY

OST & DESSERT / DESSERT & CHEESE

UDVALGTE OSTE MED SPRØDT RUGBRØD OG KOMPOT / 250 / 33
ASSORTED CHEESES WITH CRISPY RYE BREAD AND COMPOTE

CITRONTÆRTE MED BASILIKUM / 120 / 16
LEMON TART WITH BASIL

CHOKOLADE MOUSSE MED APPELSIN OG OLIVENOLIE / 160 / 23
CHOCOLATE MOUSSE WITH ORANGE AND OLIVE OIL

EN KUGLE IS / ONE SCOOP OF ICE CREAM: 60 / 9
VANILJE, CHOKOLADE, / VANILLA, CHOCOLATE,

EN KUGLE SORBET / ONE SCOOP OF SORBET: 60 / 9
BLÅBÆR, ABRİKOS / BLUEBERRY, APRICOT

CHAMPAGNE

DKK / €

POL ROGER, BRUT

GLAS / GLASS

175 / 25

½ FLASKE / ½ BOTTLE

450 / 64

FLASKE / BOTTLE

875 / 125

NV. MOËT & CHANDON, BRUT

GLAS / GLASS

175 / 25

FLASKE / BOTTLE

875 / 125

2016 MOËT & CHANDON, BRUT

GLAS / GLASS

360 / 51

FLASKE / BOTTLE

1800 / 360

NV. MOËT & CHANDON, COLLECTION IMPERIAL, BRUT

GLAS / GLASS

700 / 100

FLASKE / BOTTLE

3500 / 500

BILLECART-SALMON, BRUT RESERVE

GLAS / GLASS

175 / 25

FLASKE / BOTTLE

875 / 125

BILLECART-SALMON, ROSÉ

GLAS / GLASS

250 / 36

FLASKE / BOTTLE

1300 / 186

NV. CHARLES HEIDSIECK, RÉSERVE BRUT

GLAS / GLASS

200 / 29

FLASKE / BOTTLE

995 / 142

NV. RUIART, "BLANC DE BLANCS"

GLAS / GLASS

375 / 54

FLASKE / BOTTLE

2000 / 286

NV. KRUG, GRANDE CUVÉE, 173EME

GLAS / GLASS

550 / 79

FLASKE / BOTTLE

3500 / 500

2011 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", ROSÉ

GLAS / GLASS

380 / 54

FLASKE / BOTTLE

1900 / 272

NV. "SKAGEN", BRUT

GLAS / GLASS

380 / 54

FLASKE / BOTTLE

1900 / 272

CHAMPAGNE

DKK / €

CUVÉE PRESTIGE

2013 BILLECART-SALMON, BRUT RÉSERVE	2200 / 314
2015 VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4000 / 572
2015 POL ROGER, SIR WINSTON CHURCHILL	5500 / 786
2015 LOUIS ROEDERER, BRUT CRISTAL	7000 / 1000

ROSÉ PRESTIGE

2018 POL ROGER, ROSÉ	1900 / 272
NV. RUINART, ROSÉ	2000 / 286
NV. BOLLINGER, ROSÉ	1900 / 272
NV. KRUG, ROSE, EDITION 29EME	8000 / 1143
2009 DOM PERIGNON, ROSE	7500 / 1071

ALKOHOLFRI/ NON ALCOHOL

NV. LIGHT HOUSE, WHITE	450 / 64
NV. LIGHT HOUSE, RED	450 / 64
NV. ARENSBAK, EFFERVESCENT, TANGY-GOOSEBERRY-LEMON GRASS	450 / 64
NV. COPENHAGEN SPARKLING TEA (BLÅ)	500 / 72
NV. FRENCH BLOOM, FRENCH SPARKLING, EXTRA BRUT	1400 / 200
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 TRIMBACH, RIESLING, VIEILLES VIGNES	150 / 22
2024 DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22
2020 DOMAINE C.NICOLLE, CHABLIS VIEILLES VIGNES	160 / 23
2024 CLOUDY BAY, SAUVIGNON BLANC	200 / 29
2022 MAISON CHANZY, RULLY, LA CRÉE	180 / 26

RØDVIN / RED WINE

PR. GLAS / BY THE GLASS

2020 CHÂTEAU DE BEAUREGARD, FLEURIE	140 / 20
2020 MAURO MOLINO, BAROLO	200 / 29
2017 CHATEAU QUINAULT L'ENCLOS, GRAND CRU	230 / 33
2019 SPOTTSWOODE, LYNDENHURST, CABERNET SAUVIGNON, NAPA	350 / 50
2019 PAUILLAC DE LATOUR, CHATEAU LATOUR	500 / 72
2022 WILLIAMS SELYEM, SONOMA COAST, PINOT NOIR	720 / 103

ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2023 ULTIMATE, CÔTES DE PROVENCE	145 / 21
2024 CHÂTEAU BRÉGANCON, CRU CLASSE, PROVENCE	145 / 21
2024 MINUTY PRESTIGE, COTES DE PROVENCE	135 / 19
2024 MAISON GALOUPET, "G", PROVENCE	120 / 17
2023 CHÂTEAU GALOPET, PROVENCE	200 / 29

DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2023 DOMAINE DES BAUMARD, COTEAUX DU LAYON, LOIRE	135 / 19
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2009 NIEPOORT COLHEITA, PORT	150 / 22

ALKOHOLFRI/ NON ALCOHOL

PR. GLAS / BY THE GLASS

NV. COPENHAGEN SPARKLING TEA (BLÅ)	100 / 14
NV. FRENCH BLOOM, FRENCH SPARKLING ROSE	225 / 32
NV. FRENCH BLOOM, EXTRA BRUT	280 / 40

D'ANGLETERRE COCKTAILS

DKK / €

BLOSSOM SOUR

GIN, BERGAMOT, MANDARIN NAPOLEON,
WHITE MULBERRY TEA, ROSE, HONEY
FRESH – SWEET – SOUR

200 / 29

PIÑA VERDE HIGHBALL

GREEN CHARTREUSE, COCONUT, LIME, ABSINTHE, PINEAPPLE SODA
TROPICAL - HERBAL - FRUITY

185 / 27

COCCO ESPRESSO

COGNAC, COCOA, MR BLACK, COLD BREW COFFEE,
ADRIATICO AMARETTO, BROWN SUGAR, COCONUT FOAM
RICH – SWEET - DECADENT

200 / 29

PEACHES & CREAM

BELVEDERE, TOMATO, PEACH, WHITE PEPPER,
VEGAN CREAM, LEMON, SODA
LIGHT – REFRESHING – CREAMY

185 / 27

CALAMANSI MARTINI

TANQUERAY 10, NORDIC ETOH AQUAVIT, CALAMANSI,
CUCUMBER, PINEAPPLE
ELEGANT – SLIGHTLY FRUITY - BOOZY

185 / 27

OLIVIA

BELVEDERE, GRAPPA, OLIVES, THYME. ELDERFLOWER,
VETIVER GRIS, FIG LEAF SODA
LIGHT – REFRESHING – BUBBLY

185 / 27

CINEMA

PLANTATION 3 STARS, VERITAS RUM, WHITE PENJA PEPPER,
MINT & CHAMPAGNE CORDIAL, BUTTERFLY PEA TEA
FRUITY – AROMATIC - ELEGANT

185 / 27

OLD FASHIONED CORRETTO

MACALLAN 12 DOUBLE CASK, RITTENHOUSE RYE, FILTER COFFEE,
BROWN BEER SYRUP, MONTENEGRO
SWEET – BOOZY – RICH

250 / 36

ANDERS AND

MEZCAL, CHIVAS 12, TIMUT PEPPER, APEROL, CAMPARI,
CYNAR, PASSIONFRUIT, PINEAPPLE, LIME
BITTERSWEET – TROPICAL – REFRESHING

185 / 27

NON-ALCOHOLIC COCKTAILS

VIRGIN MULE NON-ALCOHOLIC HERBIE GIN, LIME AND GINGER BEER	100 / 14
ELDERFLOWER SPRITZ NON-ALCOHOLIC HERBIE GIN AND ELDERFLOWER SYRUP TOPPED WITH MEDITERRANEAN TONIC	100 / 14
SWEET PASSION PASSION FRUIT SYRUP, LEMON AND LEMONADE	100 / 14
VIRGIN MARY HERBIE NON-ALCOHOLIC GIN, LEMON AND A SPECIAL TOMATO JUICE MIX	125 / 18
AN APPLE A DAY APPLE JUICE, LEMON AND GRENADINE	125 / 18
JASMIN 75 HERBIE NON-ALCOHOLIC GIN, LEMON, SUGAR, TOPPED WITH SPARKLING JASMIN TEA	125 / 18
SHERLY TEMPLE GRENADINE AND SPRITE	100 / 14

ØL / BEER

DKK / €

CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 11
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
ERDINGER ALKOHOLFRI / NON-ALCOHOLIC 0,5	75 / 11
KRONENBOURG 1664 BLANC 0,0%	75 / 11
JACOBSEN: YAKIMA IPA, BROWN ALE	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÉE	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 / SPARKLING (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 COFFEE	60 / 9
ESPRESSO	60 / 9
CAPPUCCINO	60 / 9
CAFÉ LATTE	60 / 9
VARM CHOKOLADE / HOT CHOCOLATE	75 / 11

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

GRØN TE / GREEN TEA

DKK / €

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

SORT TE / BLACK TEA

DKK / €

SORT TE FREMSTILLES VED EN FULDSTÆNDIG OXIDATIONS PROCES 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

URTE TE / 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