

MARCHAL

DKK / €

MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE


1995 / 285

CEPS, PEAR AND VIN JAUNE
SQUID WITH OSCIETRA CAVIAR, SMOKED CHEESE, APPLE AND HAZELNUTS
GRILLED LOBSTER WITH MARINATED TOMATOES, STRAWBERRY AND SAUCE BISQUE
DANISH COD WITH SWISS CHARD AND MANDARINE
BEEF TENDERLOIN WITH JUS AU VIEUX PORTO AND LONG PEPPER
BLUEBERRY AND BUCKWHEAT


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 BOUILLABAISSE 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 Á 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

ARTS DE LA TABLE DESSERT

SERVED FOR TWO GUESTS.

CRÊPES SUZETTE SERVED WITH VANILLA ICE CREAM 595 / 85
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.

CAVIAR DÉLICE 595/85
CHOCOLATE NIBS WHIPPED CREAM, CHOCOLATE CREMEUX AND 25 GR OF BLACK LABEL CAVIAR SERVED WITH WARM WAFFLES.

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




MARCHAL

COPENHAGEN

DKK / €

CANAPÉS

 POTATO AND TRUFFLE (PC)	85 / 12
GILLARDEAU OYSTER WITH RASPBERRY VOATSIPERIFERY PEPPER (PC)	85 / 12
CORNETS WITH SMOKED SALMON HERB CRÈME AND CAVIAR (2 PCS)	240 / 34
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PCS)	150 / 21
FOIE GRAS ON BRIOCHE TOAST WITH PORT WINE (2 PCS)	140 / 20

CAVIAR

50 G. ROSSINI GOLD SELECTED BY MARCHAL	1800 / 257
50 G. ROSSINI OSCIETRA GOLD SELECTION	2300 / 329
50 G. ROSSINI BELUGA	4400 / 629
50 G. GASTRO UNIKA OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINUM	2000 / 286

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



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