

MARCHAL

	DKK / €
LE DEJEUNER	
<i>SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE</i>	
2-COURSE MENU	495 / 71
VELOUTÉ JERUSALEM ARTICHOKE, CHESNUT AND BLACK TRUFFLE	
POULET AU VIN JAUNE POMME FONDANT, PARSLEY AND WHITE CURRANT	
4-COURSE MENU	995 / 142
SAINT JACQUES RYGEOST, APPLE AND OSCIETRA CAVIAR	
RAVIOLE OF LANGOUSTINE SAUCE BOUILLABAISE	
GRILLED BEEF SMOKED VESTERHAVSOST, BEETROOT AND JUS AU VIEUX PORTO	
APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL	

FIRST COURSES	
 CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER	195 / 25
VELOUTÉ JERUSALEM ARTICHOKE, CHESNUT AND BLACK TRUFFLE	175 / 25
RAVIOLE OF LANGOUSTINE SAUCE BOUILLABAISE	385 / 55
POACHED COD LOIN SWISS CHARD AND MANDARINE	325 / 46

MAIN COURSES	
 SOUPE Á L'OIGNON PINE NUTS AND VERJUS	285 / 39
DANISH TURBOT SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR	395 / 57
POULET AU VIN JAUNE POMME FONDANT, PARSLEY AND WHITE CURRANT	425 / 61
GRILLED BEEF SMOKED VESTERHAVSOST, BEETROOT AND JUS AU VIEUX PORTO	595 / 85

ARTS DE LA TABLE	
<i>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.</i>	
VENISON PITHIVIER FOIE GRAS, LARDO AND KUMQUAT	1400 / 188

CHEESE & DESSERT	
MARCHAL CHEESE TROLLEY PER GUEST	395 / 56
LE BABA NAPOLEON CITRUS AND VANILLA	160 / 23
APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL	160 / 23
CHOCOLATE AND CAVIAR SURPRISE	595 / 85
<i>CHOCOLATE NIBS WHIPPED CREAM, CHOCOLATE CREMEUX AND 25 GR OF BLACK LABEL CAVIAR, SERVED WITH WARM WAFFLES.</i>	

ARTS DE LA TABLE DESSERT	
CREPES SUZETTE SERVED WITH VANILLA ICE CREAM	595 / 85
<i>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.</i>	

ICE CREAM AND SORBET	
 APPLE SORBET	60 / 9
VANILLA ICE CREAM	60 / 9
CHOCOLATE ICE CREAM	60 / 9

 = VEGAN

FOR INFORMATION REGARDING ALLERGENS,
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MARCHAL

COPENHAGEN

DKK / €

CANAPÉS

LES BARBAJUANS	VESTERHAVSOST (5 PCS)	120 / 12
SMOKED SALMON CORNETS	CREAM AND CAVIAR (2 PCS)	240 / 34
GOUGÈRES	TRUFFLE AND COMTÉ (4 PCS)	150 / 21
FOIE GRAS TOAST	SHERRY AND VOATSIPERIFERY (2 PCS)	140 / 20
 POTATO AND TRUFFLE (PCS)		85 / 12

CAVIAR

50 G. ROSSINI GOLD SELECTED BY MARCHAL	1800 / 257
50 G. ROSSINI OSCIETR A 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 CREAM AND QUAIL EGGS

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