

MARCHAL

DKK / €

MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE

1995 / 285

- CEPS PEAR AND VIN JAUNE
- SAINT JACQUES RYGEOST, APPLE AND OSCIETRA CAVIAR
- POACHED COD LOIN SWISS CHARD AND MANDARINE
- BLUE LOBSTER MARINATED CHERRY TOMATOES AND BISQUE
- GRILLED BEEF SMOKED VESTERHAVOST, BEETROOT AND JUS AU VIEUX PORTO
- APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL

WINE PAIRING, 5 GLASSES

1250 / 167

FIRST COURSES

-  CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER 195 / 27
- VELOUTÉ JERUSALEM ARTICHOKE, CHESNUT AND BLACK TRUFFLE 175 / 25
- RAVIOLE OF LANGOUSTINE SAUCE BOUILLABAISE 385 / 55
- BLUE LOBSTER MARINATED CHERRY TOMATOES AND BISQUE 395 / 57

MAIN COURSES

-  SOUPE A L'OIGNON PINE NUTS AND VERJUS 285 / 39
- POACHED COD LOIN SWISS CHARD AND MANDARINE 325 / 46
- 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

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 SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR 1200 / 172
- VENISON PITHIVIER 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
- LE BABA NAPOLEON CITRUS AND VANILLA 160 / 23
- APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL 160 / 23
- CHOCOLATE AND CAVIAR SURPRISE 595 / 85
- CHOCOLATE NIBS WHIPPED CREAM, CHOCOLATE CREMEUX AND 25 GR OF BLACK LABEL CAVIAR, SERVED WITH WARM WAFFLES.

ARTS DE LA TABLE DESSERT

- CREPES 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. SERVED FOR TWO GUESTS.

ICE CREAM AND SORBET

-  APPLE 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

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

 = VEGAN



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