

MARCHAL

	DKK / €
CHRISTMAS MENU	
<i>SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE</i>	
2-COURSE MENU	595 / 85
DANISH TURBOT SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR	
CANETTE BREAST POTATO FONDANT, CARAMELIZED APPLE AND DUCK SAUCE	
4-COURSE MENU	995 / 142
VELOUTÉ JERUSALEM ARTICHOKE, CHESNUT AND BLACK TRUFFLE	
DANISH TURBOT SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR	
CANETTE BREAST POTATO FONDANT, CARAMELIZED APPLE AND DUCK SAUCE	
MARCHAL RIS Á L´AMANDÉ CLEMENTINE AND SEA BUCKTHORN	

FIRST COURSES	
 CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEBA PEPPER	195 / 25
VELOUTÉ JERUSALEM ARTICHOKE, CHESNUT AND BLACK TRUFFLE	175 / 24
RAVIOLE OF LANGOUSTINE SAUCE BOUILLABAISSÉ	385 / 55
POACHED COD LOIN SWISS CHARD AND MANDARINE	325 / 46

MAIN COURSES	
 WHITE TRUFFLE RISOTTO 3 GR OF WHITE TRUFFLE	495 / 67
DANISH TURBOT SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR	395 / 57
CANETTE BREAST POTATO FONDANT, CARAMELIZED APPLE AND DUCK SAUCE	465 / 63
GRILLED TENDERLOIN SMOKED VESTERHAVSOST, BEETROOT AND JUS AU VIEUX PORTO	595 / 85
ON THE SIDE LA POMME PURÉE	110 / 15
WHITE TRUFFLE SERVED BY THE TABLE	PER GR 75 / 10

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	180 / 24
APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL	180 / 24
MARCHAL RIS Á L´AMANDÉ CLEMENTINE AND SEA BUCKTHORN	180 / 24
SIGNATURE CHOCOLATE AND CAVIAR SURPRISE	395 / 53
<i>CHOCOLATE NIBS WHIPPED CREAM, CHOCOLATE CREMEUX AND 25 GR OF BLACK LABEL CAVIAR, SERVED WITH WARM WAFFLES.</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	SMOKED EEL AND VESTERHAVSOST (6 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 (PC)		85 / 12
GILLARDEAU OYSTERS	CHAMPAGNE MIGNONETTE	
3 PIECES		195 / 28
6 PIECES		350 / 50

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 CREAM AND QUAIL EGGS

 = VEGANSK

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