

MARCHAL

	DKK / €
CHRISTMAS MENU	
<i>SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE</i>	
2-COURSE MENU	695 / 94
DANISH TURBOT SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR	
CANETTE BREAST POTATO FONDANT, CARAMELIZED APPLE AND DUCK SAUCE	
WINE PAIRING, 2 GLASSES	525 / 80
4-COURSE MENU	995 / 142
VELOUTÉ JERUSALEM ARTICHOKE, CHESTNUT 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	
WINE PAIRING, 4 GLASSES	950 / 139

FIRST COURSES

 CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEK PEPPER	215 / 29
VELOUTÉ JERUSALEM ARTICHOKE, CHESTNUT AND BLACK TRUFFLE	275 / 37
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	525 / 71
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

*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.*

VENISON PITHIVIER FOIE GRAS, LARDO AND KUMQUAT	1400 / 188
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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,
PLEASE SCAN THE QR CODE





MARCHAL

COPENHAGEN

DKK / €

CANAPÉS

GILLARDEAU OYSTER RASPBERRY AND CUBEB PEPPER (PC)	95 / 13
NORWEGIAN SCALLOP SMOKED WAGYU FAT AND CAVIAR (PC)	325 / 44
SMOKED SALMON CORNETS CREAM AND CAVIAR (2 PCS)	240 / 34
LES BARBAJUANS SMOKED EEL AND VESTERHAVSOST (6 PCS)	120 / 12
GOUGÈRES TRUFFLE AND COMTÉ (4 PCS)	150 / 21
FOIE GRAS TOAST SHERRY AND VOATSIPERIFERY (2 PCS)	140 / 20
 POTATO AND TRUFFLE (PC)	110 / 15

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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