

MARCHAL

DKK / €

CHRISTMAS MENU

SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE

1995 / 285

CEPS PEAR AND VIN JAUNE

VELOUTÉ JERUSALEM ARTICHOKE, CHESTNUT AND BLACK TRUFFLE

BLUE LOBSTER PUMPKIN AND BISQUE SAUCE

DANISH TURBOT SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR

CANETTE BREAST POTATO FONDANT, CARAMELIZED APPLE AND DUCK SAUCE

MARCHAL RIS Á L'AMANDE CLEMENTINE AND SEA BUCKTHORN

WINE PAIRING, 5 GLASSES

1250 / 167

PREMIUM WINE PAIRING, 5 GLASSES

1995 / 285

FIRST COURSES

 **CARROT FLOWER** SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER

215 / 29

VELOUTÉ JERUSALEM ARTICHOKE, CHESTNUT AND BLACK TRUFFLE

275 / 37

RAVIOLE OF LANGOUSTINE SAUCE BOUILLABAISSE

385 / 55

BLUE LOBSTER PUMPKIN AND BISQUE SAUCE

395 / 57

MAIN COURSES

 **WHITE TRUFFLE RISOTTO** 3 GR 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

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'AMANDE CLEMENTINE AND SEA BUCKTHORN

180 / 24

SIGNATURE CHOCOLATE AND CAVIAR SURPRISE

395 / 53

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

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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