



	DKK / €
MENU DEGUSTATION	
SERVED DAILY BETWEEN 18.00 AND 20.00 FOR THE ENTIRE TABLE	1995 / 270
CARROT FLOWER SMOKED YOGHURT, HIBISUS AND CUBEB PEPPER	
CEP SOUP PEAR AND VIN JAUNE	
BLUE LOBSTER PUMPKIN AND BISQUE SAUCE	
JOHN DORY CAULIFLOWER AND SMOKED CHEESE	
GRILLED TENDERLOIN SMOKED VESTERHAVSOST AND JUS AU VIEUX PORTO	
APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL	
WINE PAIRING, 5 GLASSES	1250 / 168
PREMIUM WINE PAIRING, 5 GLASSES	1995 / 270

## FIRST COURSES

 CARROT FLOWER SMOKED YOGHURT, HIBISCUS AND CUBEB PEPPER	215 / 29
CEP SOUP PEAR AND VIN JAUNE	225 / 31
RAVIOLE OF LANGOUSTINE SAUCE BOUILLABAISSSE	385 / 52
BLUE LOBSTER PUMPKIN AND BISQUE SAUCE	395 / 53

## MAIN COURSES

 WHITE TRUFFLE RISOTTO 3 GR WHITE TRUFFLE	495 / 67
JOHN DORY CAULIFLOWER AND SMOKED CHEESE	385 / 52
POULET AU VIN JAUNE POMME FONDANTE AND CARAMELIZED APPLE	465 / 63
GRILLED TENDERLOIN SMOKED VESTERHAVSOST AND JUS AU VIEUX PORTO	595 / 80
ON THE SIDE LA POMME PURÉE	110 / 15

## 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 WITH SEASONAL VEGETABLES, CHAMPAGNE AND CAVIAR	1200 / 161
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

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

CRÊPES SUZETTE SERVED WITH VANILLA ICE CREAM	595 / 80
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 / 11
VANILLA ICE CREAM	60 / 11
CHOCOLATE ICE CREAM	60 / 11






# MARCHAL

COPENHAGEN

DKK / €

## CANAPÉS

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

FOR INFORMATION REGARDING ALLERGENS,  
PLEASE SCAN THE QR CODE

