

		DKK / €
LE DEJEUNER		
SERVED DAILY BETWEEN 12.00 AND 14.00 FOR THE ENTIRE TABLE		
2-COURSE MENU		575 / 77
JOHN DORY CAULIFLOWER AND SMOKED CHEESE		
POULET AU VIN JAUNE POMME FONDANTE AND CARAMELIZED APPLE		
WINE PAIRING, 2 GLASSES		300 / 41
3-COURSE MENU		745 / 100
JOHN DORY CAULIFLOWER AND SMOKED CHEESE		
POULET AU VIN JAUNE POMME FONDANTE AND CARAMELIZED APPLE		
APPLE AND VANILLA BUCKWHEAT AND SAUCE CARAMEL		
WINE PAIRING, 3 GLASSES		450 / 61
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 OF 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 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		
CREPES 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

🌿 = 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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