

LOBBY MENU

LOBBYEN ER ÅBEN ALLE DAGE KL. 12.00 TIL 01.00

THE LOBBY IS OPEN EVERY DAY 12PM UNTIL 1AM

COCKTAILS SERVERES KL. 14.00 – 00.30

COCKTAILS ARE SERVED 2PM – 12.30AM

KØKKENET ER ÅBENT SØNDAG – TORSDAG KL. 12.00 – 22.00 OG

FREDAG & LØRDAG KL. 12.00 – 23.00

THE KITCHEN IS OPEN SUNDAY – THURSDAY 12PM – 10PM AND

FRIDAY & SATURDAY 12PM – 11PM

FOR INFORMATION OM ALLEGENER, SCAN VENLIGST QR KODEN

FOR INFORMATION REGARDING ALLERGENES, PLEASE SCAN QR CODE



CHAMPAGNE

DKK/€

POL ROGER, BRUT
GLAS / GLASS
½ FLASKE / ½ BOTTLE
FLASKE / BOTTLE

195 / 28
550 / 78
995 / 142

NV. MOËT & CHANDON, BRUT
GLAS / GLASS
FLASKE / BOTTLE

195 / 28
995 / 142

BILLECART-SALMON, BRUT RÉSERVE
GLAS / GLASS
FLASKE / BOTTLE

195 / 28
995 / 142

BILLECART-SALMON, ROSÉ
GLAS / GLASS
FLASKE / BOTTLE

250 / 36
1300 / 186

NV. CHARLES HEIDSIECK, RÉSERVE BRUT
GLAS / GLASS
FLASKE / BOTTLE

200 / 29
995 / 142

NV. RUINART," BLANC DE BLANCS"
GLAS / GLASS
FLASKE / BOTTLE

375 / 54
2000 / 286

NV. KRUG, GRANDE CUVÉE, 173EME
GLAS / GLASS
FLASKE / BOTTLE

550 / 79
3500 / 500

2011 KRUG
GLAS / GLASS
FLASKE / BOTTLE

1200 / 172
6000 / 857

LES CINQ FILLES, BLANC DE BLANCS, ZERO DOSAGE
GLAS / GLASS
FLASKE / BOTTLE

480 / 69
2400 / 343

NV. "SKAGEN", ROSÉ
GLAS / GLASS
FLASKE / BOTTLE

380 / 54
1900 / 272

NV. "SKAGEN", BRUT
GLAS / GLASS
FLASKE / BOTTLE

380 / 54
1900 / 272

CHAMPAGNE

DKK / €

CUVÉE PRESTIGE

2013 BILLECART-SALMON, BRUT RÉSERVE	2200 / 314
2015 VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4000 / 572
2015 POL ROGER, SIR WINSTON CHURCHILL	5500 / 786
2015 LOUIS ROEDERER, BRUT CRISTAL	7000 / 1000

ROSÉ PRESTIGE

2018 POL ROGER, ROSÉ	1900 / 272
NV. RUINART, ROSÉ	2000 / 286
NV. BOLLINGER, ROSÉ	1900 / 272
NV. KRUG, ROSÉ, EDITION 29EME	8000 / 1143
2009 DOM PÉRIGNON, ROSÉ	7500 / 1071

HVIDVIN / WHITE WINE

PR. GLAS / BY THE GLASS

DKK / €

2023 TRIMBACH, RIESLING, VIEILLES VIGNES	150 / 22
2024 DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22
2022 DOMAINE C. NICOLLE, CHABLIS, LES FFOURNEAUX, 1.CRU	165 / 24
2024 CLOUDY BAY, SAUVIGNON BLANC	200 / 29
2022 MAISON CHANZY, RULLY, LA CRÉE	180 / 26

RØDVIN / RED WINE

PR. GLAS / BY THE GLASS

2020 CHÂTEAU DE BEAUREGARD, FLEURIE	140 / 20
2021 MAURO MOLINO, BAROLO	200 / 29
2017 CHATEAU QUINAULT L`ENCLOS, GRAND CRU	230 / 33
2023 FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34
2023 DUMOL, WESTER REACH, RUSSIAN RIVER VALLEY, PINOT NOIR	375 / 54

ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2024 MAISON GALOUPET, "G", PROVENCE	120 / 17
2024 MINUTY PRESTIGE, CÔTES DE PROVENCE	135 / 19
2023 ULTIMATE, CÔTES DE PROVENCE	145 / 21
2024 CHÂTEAU BRÉGANCON, CRU CLASSE, PROVENCE	145 / 21

DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2023 DOMAINE DES BAUMARD, COTEAUX DU LAYON, LOIRE	135 / 19
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2010 NIEPOORT COLHEITA, PORT	150 / 22

D'ANGLETERRE COCKTAILS

EN HYLDEST TIL NORDISK RAFFINEMENT OG VINTERENS STILLE OVERFLOD.
HVER COCKTAIL ER KOMPONERET MED PRÆCISION — EN SAMTALE MELLEM DANSK ARV, FINT
HÅNDVÆRK OG SÆSONENS SUBTILE POESI /
*AN ODE TO NORDIC REFINEMENT AND THE QUIET INDULGENCE OF WINTER.
EACH COCKTAIL IS COMPOSED WITH PRECISION — A DIALOGUE BETWEEN DANISH HERITAGE,
FINE CRAFTSMANSHIP, AND THE SEASON'S SUBTLE POETRY.*

	DKK / €
GAMMEL FASHIONED STAUNING SMOKE, CHERRY HEERING, HONEY <i>SMOKY – MELLOW – SOPHISTICATED</i>	295 / 40
GLØGG NEGRONI CPH ORANGE, AROMATIC VERMOUTH, CAMPARI, WINTER SPICE <i>WARM – SPICED – TIMELESS</i>	195 / 27
VINTERSUR AALBORG DILL AKVAVIT, BULLET 10, LINGONBERRY, LEMON <i>BRIGHT – NORDIC – REFINED</i>	175 / 25
RØGET ÆBLEMULE AALBORG TAFFEL AKVAVIT, ALTAMURA VODKA, SMOKED APPLE, GINGER BEER <i>CRISP – AROMATIC – COMFORTING</i>	175 / 25
DANSK FLIP EMINENTE RUM, CHERRY HEERING, MAPLE, WHOLE EGG <i>SILKY – INDULGENT – VELVETY</i>	179 / 27
KOMPAS MANHATTAN STAUNING RYE, LINIE AKVAVIT, VERMOUTH BLEND <i>ELEGANT – SPICED – DEEP</i>	215 / 30
HASSELNØD ESPRESSO BELVEDERRE VODKA, ESPRESSO, FRANGELICO, LUCANO CAFFE' CORDIALE <i>VELVET – NUTTY – OPULENT</i>	215 / 30
NORDISK PALOMA FURY AKVAVIT, DON JULIO BLANCO, GRAPEFRUIT, LINGONBERRY, SODA <i>FRESH – RADIANT – URBAN</i>	225 / 32
KØBENHAVN BOULEVARDIER MITCHER'S BOURBON, OP ANDERSEN GYLDEN AKVAVIT, CAMPARI, VERMOUTH <i>BOLD – COMPLEX – URBAN</i>	225 / 32
KONGENS COLA GRAPPA MAROLO, CASSIS, LICORICE, LEMON, AMARO AVERNA <i>PLAYFUL – REGAL – DISTINCTIVE</i>	265 / 36

SKABT PÅ MARCHAL BAR — HVOR DANSK ELEGANCE MØDER TIDLØS COCKTAILTRADITION /
CRAFTED AT MARCHAL BAR — WHERE DANISH ELEGANCE MEETS TIMELESS COCKTAIL TRADITION.

D'ANGLETERRE MOCKTAILS

EN INVITATION TIL AT NYDE DET MED KLARHED OG YNDE.
VORES ALKOHOLFRIE KREATIONER ER SKABT I SAMME ÅND AF EXCELLENCE –
LAGDELTE, AFBALANCEREDE OG MED EN UDPRÆGET NORDISK SMAGSPROFIL,
ELEGANCE UDEN OVERDRIVELSE /

*AN INVITATION TO INDULGE IT WITH CLARITY AND GRACE.
OUR NON-ALCOHOLIC CREATIONS ARE CRAFTED IN THE SAME SPIRIT OF
EXCELLENCE - LAYERED, BALANCED, AND DISTINCTLY NORDIC FLAVOUR WITH
COMPROMISE, ELEGANCE WITHOUT EXCESS.*

	DKK / €
NORDISK BÆRGLØD NORDIC BERRIES, LEMON, SODA <i>VIVID – REFRESHING – BRIGHT</i>	125 / 14
ÆBLE & RØG SMOKED APPLE, CITRUS, GINGER BEER <i>VIVID – REFRESHING – BRIGHT</i>	125 / 14
HONNINGSOL HONEY, CHAMOMILE, CITRUS, SODA <i>GOLDEN – GENTLE – UPLIFTING</i>	125 / 14
VINTERSKOV ASSAM TEA, MAPLE, ORANGE <i>DEEP – EARTHY – TRANQUIL</i>	125 / 14
NORDLYS BERRY, HONEY, LEMON, DILL DUST <i>DELICATE – NORTHERN – SERENE</i>	125 / 14
PRINSENS COLA LICORICE, CITRUS, SODA <i>BALANCED – PLAYFULL - NORDIC</i>	125 / 14

ØL / BEER

DKK / €

CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 11
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
ERDINGER ALKOHOLFRI / NON-ALCOHOLIC 0,5	75 / 11
KRONENBOURG 1664 BLANC 0,0%	75 / 11
JACOBSEN: YAKIMA IPA, BROWN ALE	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÉE	70 / 10

SODAVAND & JUICE / SOFT DRINKS

DIVERSE SODAVAND / ASSORTED SOFT DRINKS	50 / 7
FEVER TREE: INDIAN / MEDITERRANEAN / ELDERFLOWER	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,33 L.)	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,75 L.)	75 / 11
D'ANGLETERRE FILTERED WATER, STILL / SPARKLING	60 / 9
ICE TEA: FERSKEN ELLER CITRON / PEACH OR LEMON	50 / 7
RED BULL: ALMINDELIG ELLER SUKKERFRI / REGULAR OR SUGAR FREE	50 / 7
TOMATJUICE / TOMATO JUICE	55 / 8
APPELSINJUICE / ORANGE JUICE	75 / 11
CRAFT: ELDERFLOWER-RHUBARB-LEMON-LIME	60 / 9
ØSTERBERG ORGANIC: LEMON VERBENA OR ELDERFLOWER	50 / 7

KAFFE / COFFEE

KAFFE / COFFEE	60 / 9
KOFFEINFRI KAFFE / DECAFFINATED COFFEE	60 / 9
ESPRESSO	60 / 9
CAPPUCCINO	60 / 9
CAFÉ LATTE	60 / 9
VARM CHOKOLADE / HOT CHOCOLATE	75 / 11

SERVERES MED / SERVED WITH

SØDMÆLK / WHOLE MILK, MINIMÆLK / LOW-FAT MILK, SOJADRIK / SOY MILK,
MANDELDRIK / ALMOND MILK, HAVREDRIK / OAT MILK, VARM MÆLK / HOT MILK,
KOLD MÆLK / COLD MILK, CITRON / LEMON, INGEFÆR / GINGER, HONNING / HONEY

VORES KAFFE FRA NESPRESSO ER 100% CO₂-NEUTRAL /
OUR COFFEE FROM NESPRESSO IS 100% CO₂-NEUTRAL

TE / TEA

DKK / €

GRØN TE / GREEN TEA

GRØN TE FREMSTILLES VED NÆNSOMT AT STANDSE OXIDATION AF DE FRISKHØSTEDE BLADE GENNEM DAMPNING ELLER LET RISTNING. DENNE PROCES BEVARER TEENS NATURLIGE KARAKTER OG FINE NUANCER OG ER KENDETEGNET VED SIN RENE, DELIKATE SMAG OG FRISKE AROMA.

GREEN TEA IS PRODUCED BY GENTLY HALTING THE OXIDATION OF FRESHLY HARVESTED LEAVES THROUGH STEAMING OR LIGHT ROASTING. THIS CAREFUL PROCESS PRESERVES THE TEA'S NATURAL QUALITIES AND SUBTLE AROMAS AND IS FOR ITS PURE, DELICATE FLAVOUR AND FRESH CHARACTER.

GREEN FRAGRANT JADE, A.C PERCHS 60 / 9
SØD – FRUGTIG – FRISK – DELIKAT / SWEET – FRUITY – FRESH – DELICATE

GREEN QUINCE TEA, COCOON TEA ARTISANS 60 / 9
FRISK – FRUGTIG – BLID – AROMATISK / FRESH – FRUITY – MILD AROMATIC

HVID TE / WHITE TEA

HVID TE FREMSTILLES AF UNGE, UUDVIKLEDE KNOPPER OG BLADE FRA CAMELLIA SINENSIS-PLANTEN. DEN GENNEMGÅR MINIMAL FORARBEJDNING OG OXIDATION, HVILKET BEVARER DENS LYSE FARVE OG SUBTILE, BLIDE SMAGSPROFIL.

WHITE TEA IS MADE FROM YOUNG, UNOPENED BUDS AND LEAVES OF THE CAMELLIA SINENSIS PLANT. IT UNDERGOES MINIMAL PROCESSING AND OXIDATION, PRESERVING ITS LIGHT COLOR AND SUBTLE, GENTLE FLAVOR PROFILE.

WHITE TEMPLE, A.C PERCHS 60 / 9
SØDELIG – TROPISK – FRISK – FRUGTIG / SWEET – TROPICAL – FRESH – FRUITY

ORGANIC WHITE TEA, COCOON TEA ARTISANS 60 / 9
DELIKAT – FRISK – CITRUS – AROMATISK / DELICATE – FRESH – CITRUSY – AROMATIC

WHITE MULBERRY, A.C PERCHS 60 / 9
FRUGTIG – HONNINGAGTIG – EKSOTISK – BLØD / FRUITY – HONEYED – EXOTIC – SMOOTH

PEARL JASMIN, A.C PERCHS 60 / 9
DELIKAT – FLORAL – CREMET – BLØD / DELICATE – FLORAL – CREAMY – SMOOTH

TE / TEA

SORT TE / BLACK TEA

DKK / €

SORT TE FREMSTILLES VED EN FULDSTÆNDIG OXIDATIONSPROCES AF BLADENE FRA CAMELLIA SINENSIS-PLANTEN. DENNE FREMSTILLINGSMETODE GIVER TEEN DENS KARAKTERISTISKE MØRKE FARVE OG KOMPLEKSE SMAGSPROFIL.

BLACK TEA IS PRODUCED THROUGH A COMPLETE OXIDATION PROCESS OF LEAVES FROM THE CAMELLIA SINENSIS PLANT. THIS METHOD IMPARTS THE TEA'S DISTINCTIVE DARK COLOR AND COMPLEX FLAVOR PROFILE.

EARL GREY, A.C PERCHS 60 / 9
FRISK – CITRUS – BLØD – AROMATISK / FRESH – CITRUSY – SMOOTH – AROMATIC

ENGLISH BREAKFAST, A.C PERCHS 60 / 9
FYLDIG – MALTET – FRUGTIG – AROMATISK / FULL-BODIED – MALTY – FRUITY – AROMATIC

DARJEELING 2ND FLUSH, A.C PERCHS 60 / 9
FYLDIG – AROMATISK – NØDDEAGTIG / FULL-BODIED – AROMATIC – NUTTY

ASSAM FTGBOP, A.C PERCHS 60 / 9
KRAFTIG – MALTET – FYLDIG – TØR / ROBUST – MALTY – FULL-BODIED – DRY

URTETE / HERBAL TEA

URTE TE FREMSTILLES AF TØRREDE BLOMSTER, BLADE, FRUGTER OG RØDDER – UDEN TEPLANTEN CAMELLIA SINENSIS – OG ER DERFOR NATURLIGT FRI FOR KOFFEIN. HVER BLANDING BYDER PÅ EN HARMONISK SAMMENSÆTNING AF SMAG OG AROMA, OFTE MED BEROLIGENDE, OPKVIKKENDE ELLER AROMATISKE EGENSKABER.

HERBAL TEA IS MADE FROM DRIED FLOWERS, LEAVES, FRUITS, AND ROOTS – WITHOUT THE TEA PLANT CAMELLIA SINENSIS – AND IS THEREFORE NATURALLY CAFFEINE-FREE. EACH BLEND OFFERS A HARMONIOUS COMBINATION OF FLAVOR AND AROMA, OFTEN WITH SOOTHING, REFRESHING, OR AROMATIC PROPERTIES.

COOL HERBAL, A.C PERCHS 60 / 9
FRISK – MYNTE – FRUGTAGTIG – SØD / FRESH – MINTY – FRUITY – SWEET

ORGANIC HERBAL BLEND, COCOON TEA ARTISANS 60 / 9
BEROLIGENDE – FRISK – SØDLIG – KRYDRET / SOOTHING – FRESH – SWEET – SPICY

ROOIBOS VANILLA, A.C PERCHS 60 / 9
BLØD – CREMET – SØD – VANILJEPRÆGET / SMOOTH – CREAMY – SWEET – VANILLA-ROUNDED

KAMILLE / CHAMOMILE, A.C PERCHS 60 / 9
SØDLIG – BLØD – BEROLIGENDE / SWEET – SOFT – CALMING

FRISK MYNTE & INGEFÆR TE / FRESH MINT AND GINGER TEA 60 / 9

FRA HAVEN / FROM THE GARDEN

DKK / €

AVOCADO MOUSSE MED GRØNTSAGSCRUDITÉ /
AVOCADO MOUSSE WITH VEGETABLES CRUDITÉ

160 / 23

SAFRANRISOTTO MED PIEDMONT HASSELNØDDER /
SAFFRON RISOTTO WITH PIEDMONT HAZELNUTS

250 / 36

SUPERFOOD SALAT MED QUINOA, EDAMAME, AVOCADO, KÅL,
BROCCOLINI, NØDDER, BLÅBÆR, GRANATÆBLE
OG CHIAFRØ-VINAIGRETTE /
*SUPERFOOD SALAD WITH QUINOA, EDAMAME, AVOCADO, CABBAGE, BROCCOLINI
ORGANIC NUTS, BLUEBERRIES, POMEGRANATE AND CHIA SEEDS VINAIGRETTE*

230 / 33

VEGANSK BRIOCHE BURGER LAVET PÅ SVAMPE, BEDER, BØNNER
OG ÆRTER MED LØGKOMPOT, TOMAT, SPINAT, RELISHDRESSING
- SERVERET MED SALAT OG VINAIGRETTE /
*VEGAN BRIOCHE BURGER MADE OF MUSHROOMS, BEETS, BEANS AND PEAS
WITH ONION COMPOTE, TOMATO, SPINACH, RELISH DRESSING
- SERVED WITH MIXED SALAD AND VINAIGRETTE*

225 / 32

FRA HAVET / FROM THE SEA

DKK / €

50 G. ROSSINI GOLD SELECTED BY MARCHAL	1800 / 257
50 G. ROSSINI OSCIETRA GOLD SELECTION	2300 / 329
50 G. ROSSINI BELUGA	4400 / 628
50 G. GASTRO UNIKA OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINUM	2000 / 286
ALT CAVIAR SERVERES MED BLINIS, CRÉME FRAÎCHE OG VAGTEL ÆG /	
ALL CAVIAR SERVED WITH BLINIS, HERB CRÉME FRAÎCHE AND QUAIL EGGS	

GILLARDEAU ØSTERS NATUREL MED GRILLET CITRON, TABASCO
OG SKALOTTELØGSVINAIGRETTE /
*GILLARDEAU OYSTERS NATUREL WITH GRILLED LEMON, TABASCO
AND SHALLOTS VINAIGRETTE*

3 STK. / 3 PIECES	195 / 28
6 STK. / 6 PIECES	350 / 50

SPRØDSTEGT DANSK PIGHVAR SLIDER MED SAUCE TATAR OG POMMES FRITES / <i>CRISPY DANISH TURBOT SLIDER WITH SAUCE TARTARE AND FRENCH FRIES</i>	195 / 28
--	----------

HUMMER SLIDER MED AVOCADO, MARZANO TOMAT, SKALOTTELØG, SAUCE COCKTAIL OG SØDE CHILI CHIPS / <i>LOBSTER SLIDER WITH AVOCADO, MARZANO TOMATO, SHALLOTS, SAUCE COCKTAIL AND SWEET CHILI CHIPS</i>	245 / 35
--	----------

DANSK KOLDRØGET LAKS MED URTECRÈME, GRILLET CITRON OG RISTET BRØD / <i>DANISH COLD SMOKED SALMON WITH HERB CRÈME, GRILLED LEMON AND TOASTED BREAD</i>	220 / 31
--	----------

SALADE NIÇOISE MED HAMACHI, HARICOTS VERT, VAGTELÆG, TOMAT, ANSJOSER, KARTOFLER, HJERTESALAT, TAGGIASCHE OLIVEN OG PIMENT D'ESPELETTE / <i>SALADE NIÇOISE WITH HAMACHI, HARICOTS VERT, QUAIL EGGS, TOMATO, ANCHOVIES, POTATOES, HEART SALAD, TAGGIASCHE OLIVES AND PIMENT D'ESPELETTE</i>	250 / 36
---	----------

OTORO TUN MED AVOCADO, SESAM OG CAVIAR / <i>OTORO TUNA WITH AVOCADO, SESAME AND CAVIAR</i>	495 / 71
---	----------

FRA GÅRDEN / FROM THE FARM

DKK / €

JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER /
JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS

495 / 71

CAESARSALAT MED BRYST AF DANSK FRITGÅENDE KYLLING,
HJERTESALAT, PARMESAN, CROUTONER OG CREMET ANSJOSSAUCE /
CAESAR SALAD WITH BREAST OF DANISH FREE RANGE CHICKEN,
HEART SALAD, PARMESAN, CROUTONS, AND CREAMY ANCHOVY SAUCE

220 / 31

WAGYU SLIDER MED LØGKOMPOT, SYLTET AGURK, WASABI-YUZU
MAYONNAISE OG POMMES FRITES /
WAGYU SLIDER MED ONION COMPOTE, PICKLED CUCUMBER,
WASABI-YUZU MAYONNAISE AND FRENCH FRIES

495 / 71

SPRØD KYLLING MED SORT HVIDLØG OG CAVIAR /
CRISPY CHICKEN WITH BLACK GARLIC & CAVIAR

195 / 28

BIKINI TOAST MED JAMBON DE PARIS, COMTÉ
OG POMMES FRITES MED TRØFFEL /
BIKINI TOAST WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE FRIES

225 / 32

TRØFFEL FRITTER MED TRØFFEL MAYONNAISE /
TRUFFLE FRIES WITH TRUFFLE MAYONNAISE

150 / 22

POMME FRITTER MED CAVIAR DIP /
POTATOES FRIES WITH CAVIAR DIP

185 / 25

A5 WAGYU TATAKI MED HVID SOYA, CHILI OG CAVIAR /
A5 WAGYU TATAKI WITH WHITE SOY, CHILI AND CAVIAR

595 / 85

CLUB SANDWICH MED BRYST AF DANSK FRITGÅENDE KYLLING, SPRØD BACON,
TOMATER, SALAT, ÆG, MAYONNAISE OG POMMES FRITES /
CLUB SANDWICH WITH BREAST OF DANISH FREE RANGE CHICKEN,
CRISPY BACON, TOMATOES, SALAD, EGG, MAYONNAISE AND FRIES

185 / 27

D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST,
SPRØD BACON, LØG, TOMATER, SYLTEDE AGURKER, SALAT,
RELISH-SAUCE OG POMMES FRITES/
D'ANGLETERRE BRIOCHE BURGER OF PREMIUM BEEF WITH CHEESE, CRISPY BACON, ONION,
TOMATO, PICKLED CUCUMBER, SALAD, RELISH-SAUCE AND FRENCH FRIES

225 / 32

UDVALG AF OSTE / SELECTION OF CHEESES

3 STK. / 3 PIECES

150 / 21

6 STK. / 6 PIECES

290 / 41

FRA KONDITORIET / FROM THE PASTRY

	DKK / €
HJEMMELAVET IS OG SORBET (PER KUGLE) / HOMEMADE ICE CREAM AND SORBET (PER SCOOP) CHOKOLADE / CHOCOLATE VANILJE / VANILLA APPLE SORBET	60 / 9
AFFOGATO	100 / 14
CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / SELECTION OF THREE PETIT FOURS	150 / 21
FRISKSKÅRET FRUGT / FRESHLY SLICED FRUIT	180 / 26
SIGNATUR CHOKOLADE OG CAVIAR SURPRISE / SIGNATURE CHOCOLATE AND CAVIAR SURPRISE	395 / 53

BØRNEMENU / KIDS MENU

PENNE MED SMØR / PENNE WITH BUTTER	100 / 14
PETIT BURGER MED POMMES FRITES / PETIT BURGER WITH FRENCH FRIES	140 / 20
KYLLINGE NUGGETS MED POMMES FRITES / CHICKEN NUGGETS WITH FRENCH FRIES	140 / 20
VANILJEIS MED CHOKOLADE SAUCE / VANILLA ICE CREAM AND CHOCOLATE	125 / 18

AFTERNOON TEA À LA D'ANGLETERRE

SERVERES MANDAG TIL LØRDAG MELLEM KL. 12:00-17:00 /
SERVED MONDAY TO SATURDAY FROM 12PM-5PM

FØRSTE SERVERING / FIRST SERVING

SANDWICH MED KOLDRØGET LAKS OG KRYDDERURTECREME
SANDWICH MED JAMBON DE PARIS, COMTÉ OG TRØFFELCREME
GOUGÈRE MED TRØFFEL OG COMTÉ
FOIE GRAS PÅ BRIOCHE TOAST MED PORTVIN /
SANDWICH WITH COLD SMOKED SALMON, CUCUMBER AND HERB CRÈME
SANDWICH WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE CREAM
GOUGÈRE WITH TRUFFLE AND COMTÉ
FOIE GRAS ON BRIOCHE TOAST WITH PORT WINE

ANDEN SERVERING / SECOND SERVING

SCONES MED CITRONCREME, JORDBÆR-LIME MARMELADE
CHOKOLADER MED HASSELNØDDEPRALINÉ
SOLBÆR OG PASSIONSFRUGT MACARONS
FLØDEBOLLE MED HINDBÆRSKUM
HINDBÆRTÆRTE MED CHOKOLADE OG HINDBÆR MERENG
KOKOS-LIME KAGE MED PASSIONSFRUGT OG HVIS CHOKOLADE /
SCONES WITH LEMON CURD AND STRAWBERRY-LIME MARMALADE
CHOCOLATES WITH HAZELNUT PRALINÉ
MACARONS WITH BLACK CURRANT AND PASSION FRUIT
CREAM PUFF WITH RASPBERRY FOAM
RASPBERRY TART WITH CHOCOLATE AND RASPBERRY MERINGUE
COCONUT-LIME CAKE, PASSION FRUIT AND WHITE CHOCOLATE

DERES VALG AF TE – SERVERES MED ANDEN SERVERING
YOUR SELECTION OF TEA – SERVED WITH SECOND SERVING

GYOKORO FUROUMAN

GREEN TEA, JAPAN

LAPSANG SOUCHONG

SMOKED BLACK TEA, CHINA

CEYLON EARL GREY

BERGAMOTTE BLACK TEA, SRI LANKA

MILKY OOLONG

MILK-WASHED OOLONG TEA, CHINA

DARK CHOCOLATE TEA

COCOA BEANS, HAZELNUT AND BLACK TEA, CHINA

ROIBOOS

ROIBOOS, SOUTH AFRICA

"JUST FRUIT"

APPLE, STRAWBERRY, HIBISCUS, ROSEHIP & BLACKBERRY LEAVES, GERMANY

AFTERNOON TEA

PER PERSON 595 / 85

CHAMPAGNE

GL. NV. POL ROGER, BRUT	175 / 25
GL. NV. MOËT & CHANDON, BRUT	175 / 25
GL. NV. BILLECART-SALMON, ROSÉ	250 / 36
GL. NV. KRUG GRAND CUVÉE, EDITION 173EME	550 / 79