



MARCHAL
COPENHAGEN

CHRISTMAS DINNER MENU

SERVED DAILY FROM 6PM – 8PM

SELECTION OF CANAPÉS

DASHI MARINATED HAMACHI
WITH ENDIVE SALAD, TURNIP, HORSERADISH CREAM AND TROUT ROE

FRIED SCALLOP
WITH JERUSALEM ARTICHOKE, LEEKS, PARSLEY AND MUSSEL SAUCE

TRUFFLE GLAZED COD
WITH CELERIAC, POTATO AND AROMATIC SAUCE

ROASTED DUCK BREAST
WITH BEETROOTS, PEARS, BLACKBERRY AND PEPPER SAUCE

OPTIONAL SELECTION OF CHEESE
WITH CONDIMENTS DKK 250

MARCHAL RIS À L'AMANDE

MENU 1295 DKK

WINE PAIRING FIVE GLASSES DKK 895
PREMIUM WINE PAIRING FIVE GLASSES DKK 1.295