

# MARCHAL

Dkk / €

## SNACKS

GILLARDEAU OYSTERS WITH WASABI, FINGER LIME AND GINGER OIL	PER PIECE 70 / 9
PERLE BLANCHE OYSTERS "BLOODY MARY" WITH PIMENT JUICE, CELERY AND TABASCO	PER PIECE 70 / 9
LUMPFISH ROE WITH CRISPY POTATOS, SMOKED RAMSON AND SOFT BOILED QUAIL EGGS	90 / 12
TARTLET WITH KING CRAB, SOUR CREAM AND CAVIAR	135 / 18
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ	80 / 11
CRISPY CHICKEN SKIN WITH MOUSSE OF DUCK LIVER, PEPPER, GRAPEFRUIT AND APRICOT	70 / 9
JAMON IBERICO DE BELOTTA ON TOAST WITH CEP MUSHROOM AND GRUYERE	85 / 12

## CAVIAR

SERVED WITH BUCKWHEAT BLINIS, SOUR CREAM, RED ONIONS, EGG WHITE AND EGG YOLK	
TASTING: 5 G. WHITE STURGEON, 5 G. BAERII, 5 G. OSCIETRA AND 5 G. GOLD SELECTION	500 / 67
50 G. ROSSINI BAERII	1000 / 133
50 G. ROSSINI OSCIETRA	1500 / 200
50 G. MARCHAL GOLD SELECTION	1500 / 200
50 G. KAVIARI KRISTAL, D'ANGLETERRE SELECTION	2000 / 266
50 G. ROSSINI BELUGA	4000 / 533
250 G. MARCHAL GOLD SELECTION, "D'ANGLETERRE PIEDESTAL"	4500 / 600

## À LA CARTE

5 GILLARDEAU OYSTERS WITH WASABI, FINGER LIME AND GINGER OIL	325 / 43
BITTER RED SALADS WITH BURRATA AND BLACKCURRANT VINAIGRETTE	180 / 24
LUMPFISH ROE FLAVOURED WITH ALMOND OIL, FOR TWO PERSONS - SERVED WITH CLASSIC GARNISH	500 / 67
WHITE ASPARAGUS WITH FJORD SHRIMPS, BITTER SALADS AND CITRUS HOLLANDAISE	300 / 40
SQUID COOKED WITH OYSTERS, CAVIAR, CHAMPAGNE BUTTER AND SPINACH	240 / 32
CARPACCIO OF NORWEGIAN SCALLOPS WITH RADISHES, HORSERADISH CREAM AND ARBEQUINA OIL	250 / 33
SOLE WITH GREEN ASPARAGUS, PISTACHIO, LIME AND RAMSON BLANQUETTE	250 / 33
FRIED LANGOUSTINE WITH PEAS, CHORIZO, MINT AND CREAMY BISQUE	275 / 37
GRILLED LOBSTER WITH TOMATOES, BASIL AND SAFFRON VINAIGRETTE	350 / 47
STEAMED MORELS IN VIN JAUNE WITH AGNOLOTTI, FAVA BEANS, CREAMY PARMESAN, LOVAGE AND BLACK PEBER	250 / 33
VEAL TARTARE MADE TABLE SIDE -WITH CONFIT EGG YOLK, MUSTARD GRAINS, TARRAGON AND POTATO CHIPS	250 / 33
ROSA FRIED PIGEON BAKED IN PUFF PASTRY WITH DUCK LIVER, RADICCHIO AND PLUM VINAIGRETTE	400 / 55
GRILLED BACK OF DANISH BEEF SERVED WITH CARAMELIZED SHALLOTS, POMMES PURÉE AND GREEN SALAD	500 / 67

## DESSERTS

ASSORTED CHEESES WITH BREAD AND CONDIMENTS	250 / 33
LEMON FROMAGE WITH RAW LIQUORICE	180 / 24
RHUBARB PAVLOVA WITH CARDAMOM ICE CREAM AND ALMOND CREME	200 / 27
"GOLD NUGGET"	200 / 27
CHOCOLATE MOUSSE WITH CARAMEL, CANDIED ALMONDS AND CALVADOS ICE CREAM	
SELECTION OF PETIT FOURS	150 / 20

## MARCHAL MENU

2 COURSES	375 / 50
3 COURSES	475 / 63