

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
GREEN OLIVES	70 / 9
FRIED BRIOCHE WITH RAMSON CREAM AND LUMPFISH ROE	75 / 10
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ	65 / 9
TERRINE OF DUCK LIVER, PEPPER, GRAPEFRUIT AND APRICOT	70 / 9
CROQUETTES OF BRAISED PORK, IBERICO HAM AND PICKLED MUSTARD GRANS	65 / 9

CAVIAR

SERVED WITH SOUR CREAM, ONIONS AND BLINIS	
TASTING: 5 G. WHITE STURGEON, 5 G. BAERII, 5 G. OSCIETRE AND 5 G. GOLD SELECTION	500 / 67
50 G. ROSSINI BAERII	1000 / 133
50 G. ROSSINI WHITE STURGEON	1250 / 167
50 G. ROSSINI OSCIETRE	1500 / 200
50 G. ROSSINI GOLD SELECTION	1500 / 200
50 G. KAVIARI KRISTAL D'ANGLETERRE SELECTION	2000 / 277

À LA CARTE

DKK / €

5 GILLARDEAU OYSTERS WITH WASABI, FINGER LIME AND GINGER OIL	325 / 43
ROASTED WHITE ASPARAGUS WITH AMBER CHEESE, TARRAGON AND BLANQUETTE SAUCE WITH TONKA BEAN	250 / 35
DUCK LIVER FRIED WITH PISTACHIO, RASPBERRIES, PEACH AND SICHUAN PEPPER SAUCE	200 / 27
SWEETBREADS WITH ARTICHOKE, LEMON, ENDIVE AND BLACK CARDAMOM	210 / 28
SQUID COOKED WITH OYSTERS, CAVIAR, CHAMPAGNE BUTTER, SPINACH AND CUCUMBER	240 / 32
RISOTTO WITH MORELS, NEW PEAS, BLACK PEPPER AND MARJORAM	250 / 33
FRIED LEMON SOLE WITH GREEN ASPARAGUS, PICKLED CHANTERELLES AND BEURRE BLANC WITH FENNEL SEEDS	250 / 33

SIGNATURE DISHES

PIGEON BAKED IN PUFF PASTRY WITH DUCK LIVER AND PISTACHIO SERVED WITH CONFIT OF LEG, LETTUCE, CHERRIES AND MILD CURRY SAUCE	450 / 60
MONKFISH GRILLED WITH CITRUS HERBS AND MILD MUSTARD FOR TWO PERSONS SERVED WITH SUMMER CABBAGE, RAZOR CLAMS, WHITE CURRENT AND CITRUS SAUCE	PER PERSON 550 / 73
LOBSTER -FIRST SERVING: GRILLED LOBSTER TAIL WITH TOMATO, SAFFRON VINAIGRETTE AND BASIL -SECOND SERVING: LOBSTER CLAW, BEANS, CHORIZO, MINT AND LOBSTER BISQUE	700 / 93
CHATEAUBRIAND SERVED WITH NEW ONIONS, POMMES PURÉE, PEPPER SAUCE AND ROASTING BUTTER	500 / 67
CANARD À LA PRESSE FOR TWO PERSONS ROSA FRIED DUCK BREAST SERVED WITH DUCK JUS LIMITED SERVINGS – PLEASE ASK YOUR WAITER	PER PERSON 650 / 87

DESSERTS

RHUBARB WITH PISTACHIO ICE CREAM, ROSE MERINGUE AND CARDAMOM CREAM	160 / 21
DANISH STRAWBERRIES WITH ELDERFLOWER, WHIPPED CREAM AND ROSÉ CHAMPAGNE SORBET	190 / 25
BAKED ALASKA FLAMBÉ IN RUM WITH LEMON SORBET AND LIQUORICE ICE CREAM	190 / 25
DARK CHOCOLATE MOUSSE WITH CHERRIES, CARAMEL, CANDIED ALMONDS AND CHERRY SORBET	200 / 27
ASSORTED CHEESES WITH BREAD AND CONDIMENTS	250 / 33
SELECTION OF PETIT FOURS	150 / 20