

# 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 POTATOES, 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
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 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 PEPPER	250 / 33
ROSA FRIED PIGEON BAKED IN PUFF PASTRY WITH DUCK LIVER, RADICCHIO AND PLUM VINAIGRETTE	400 / 55

## SIGNATURE DISHES

TURBOT IN TURBOTIERE, FOR TWO PERSONS DANISH TURBOT STEAMED IN CHAMPAGNE SERVED WITH RAZOR CLAM, GRILLED DANISH CABBAGE, SALADS FROM KISELGÅRDEN, CREAMY TARRAGON AND MUSSEL SAUCE	PER PERSON 450 / 60
GRILLED BACK OF DANISH BEEF SERVED WITH CARAMELIZED SHALLOTS, POMMES PURÉE AND GREEN SALAD	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

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
BAKED ALASKA FLAMBÉ IN RUM WITH LEMON SORBET AND LIQUORICE ICE CREAM	190 / 25
"GOLD NUGGET"	200 / 27
CHOCOLATE MOUSSE WITH CARAMEL, CANDIED ALMONDS AND CALVADOS ICE CREAM	
SELECTION OF PETIT FOURS	150 / 20