

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
DEVILED QUAIL EGGS WITH LOBSTER CREAM AND PIMENT D'ESPELETTE	90 / 12
RAW MARINATED SALMON WITH LIME, SESAME AND CORIANDER	135 / 18
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ	85 / 11
CRISPY CHICKEN SKIN WITH TERRINE OF DUCK LIVER, PEPPER, GRAPEFRUIT AND APRICOT	70 / 9
JAMON IBERICO DE BELLOTA ON TOAST WITH CEP MUSHROOM AND GRUYERE	85 / 11

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
50 G. KAVIARI BELUGA	5000 / 666

À LA CARTE

5 GILLARDEAU OYSTERS WITH WASABI, FINGER LIME AND GINGER OIL	325 / 43
SQUID COOKED WITH OYSTERS, CAVIAR, CHAMPAGNE BUTTER AND SPINACH	240 / 32
CARPACCIO OF NORWEGIAN SCALLOPS WITH RADISHES, GREEN ALMONDS AND ARBEQUINA OIL	250 / 33
BAKED SOLE WITH TARRAGON BUTTER, MUSSEL JUICE AND GREEN BEANS FROM KISELGÅRDEN	275 / 37
FRIED LANGOUSTINE WITH PEAS, CHORIZO, MINT AND CREAMY BISQUE	275 / 37
GRILLED LOBSTER WITH TOMATOES, BASIL AND SAFFRON VINAIGRETTE	350 / 47
PAN ROASTED MONKFISH ON THE BONE WITH HERBS, LARDO AND WHITE CURRANT BEURRE BLANC	350 / 47
ROSA FRIED PIGEON BAKED IN PUFF PASTRY WITH DUCK LIVER, RADICCHIO AND CHERRIES	400 / 55

SIGNATURE DISHES

TURBOT IN TURBOTIERE, FOR TWO PERSONS DANISH TURBOT STEAMED IN VIN JAUNE SERVED WITH CHANTERELLES AND BROWNEED BUTTER	PER PERSON 500 / 67
ENTRECÔTE FROM TXOGITXU GRILLED ON THE BONE SERVED WITH POMMES PURÉE AND BABY SALADS	650 / 87
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
CITRUS SALAD WITH EARL GREY PARFAIT	195 / 26
VANILLA ICE CREAM WITH HONEY TRUFFLE AND WILD HONEY	220 / 30
BAKED PEACHES WITH RASPBERRIES, CHAMPAGNE AND VANILLA SABAYONNE	190 / 25
"GOLD NUGGET"	200 / 27
CHOCOLATE MOUSSE WITH CARAMEL, CANDIED ALMONDS AND CALVADOS ICE CREAM	
SELECTION OF PETIT FOURS	150 / 20