

# MARCHAL

DKK / €

## CANAPÉS

LE GALL PREMIUM OYSTER WITH TROUT ROE AND HORSERADISH (PER PIECE)	90 / 12
ROUMEGOUS SPECIAL OYSTER WITH PONZU, FINGER LIME AND WASABI (PER PIECE)	80 / 11
SMOKED SALMON TATARE WITH HERB CRÉME FRAÎCHE (2 PIECES)	90 / 12
CRISPY TARTLETS WITH SKAGEN SHRIMPS, PIMENT, DILL AND SAUCE COCKTAIL (2 PIECES)	90 / 12
JAMÓN IBÉRICO DE BELLOTA 5J ON BRIOCHE WITH CEP MUSHROOMS AND GRUYÈRE (2 PIECES)	100 / 13
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PIECES)	150 / 20
CAVIAR EN SURPRISE, LOBSTER AND JERUSALEM ARTICHOKE	495 / 67

## CAVIAR

50 G. ROSSINI OSCIETRA SELECTED BY MARCHAL	1800 / 242
50 G. ROSSINI OSCIETRA GOLD SELECTION	2200 / 296
50 G. ROSSINI BELUGA	4000 / 533
50 G. GASTRO UNIKA OSCIETRA	2200 / 296
50 G. GASTRO UNIKA PLATINUM	2000 / 269

ALL CAVIAR SERVED WITH BUCKWHEAT BLINIS, HERB CRÉME FRAÎCHE AND QUAIL EGGS

## STARTERS

THE MARCHAL VEGETABLES SALAD	175 / 23
AGNOLOTTI WITH GRUYÈRE, TRUFFLE, PUMPKIN, HAZELNUT AND SAUCE AROMATIC	395 / 54
DASHI MARINATED HAMACHI WITH ENDIVE, KOHLRABI, HORSERADISH CREAM AND TROUT ROE	245 / 33
HALIBUT WITH BABY LEEKS, PEARL ONIONS, WHITE STURGEON CAVIAR AND POL ROGER BEURRE BLANC	380 / 50
LOBSTER RAVIOLO, TOMATO CONFIT, PIMENT D'ESPELETTE AND BISQUE	395 / 54

## MAIN COURSES

COD WITH CABBAGE, PARSLEY AND MUSSEL SAUCE	385 / 52
PIGEON ROYAL WITH PLUMS, ONIONS, BALSAMIC AND SAUCE MADEIRA	425 / 57
DEER WITH BEETROOTS, BLACKBERRY, PEAR AND PEPPER SAUCE	435 / 58
TOURNEDOS ROSSINI WITH TRUFFLE AND PAN FRIED DUCK LIVER	695 / 93

## MARCHAL SIGNATURE

WHOLE BLACK LOBSTER SERVED ON ICE, 30 G. MARCHAL GOLD SELECTION CAVIAR, CRISPY SALAD, BRIOCHE, GRILLED LEMON AND SAUCE COCKTAIL – LIMITED SERVINGS, PLEASE ASK YOUR WAITER	1900 / 255
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## DESSERT & CHEESE

WARM APPLE WITH CALVADOS-CARAMEL AND VANILLA ICE CREAM	160 / 21
BAKED ALASKA WITH PASSIONFRUIT AND MANGO	160 / 21
MARCHAL GOLD BAR AND CHOCOLATE ICE CREAM	180 / 24
ASSORTED CHEESES WITH CRISPY RYE BREAD AND COMPOTE	250 / 33