


# MARCHAL

DKK / €

## CANAPÉS

 POTATO, PEAS AND TRUFFLE (PER PIECE)	90 / 13
GILLARDEAU OYSTER WITH GREEN GAZPACHO, LEMON VERBENA, CUCUMBER AND PIMENT D'ESPELETTE (PER PIECE)	90 / 13
ROUMEGOUS OYSTER WITH YUZU, WHITE SOYA, FINGER LIME AND WASABI (PER PIECE)	80 / 11
CRISPY TARTLETS WITH BROWN CRAB, KOHLRABI, TARRAGON AND CALAMANSI (2 PIECES)	80 / 11
JAMÓN IBÉRICO DE BELLOTA 5J ON BRIOCHE TOAST WITH CEP AND GRUYÈRE (2 PIECES)	110 / 16
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PIECES)	150 / 21
CAVIAR EN SURPRISE WITH LOBSTER AND JERUSALEM ARTICHOKE	495 / 71

## CAVIAR

50 G. ROSSINI GOLD SELECTED BY MARCHAL	1800 / 257
50 G. ROSSINI OSCIETRA GOLD SELECTION	2300 / 329
50 G. ROSSINI BELUGA	4400 / 629
50 G. GASTRO UNIKA OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINUM	2000 / 286
ALL CAVIAR SERVED WITH BLINIS, HERB CRÈME FRAÎCHE AND QUAIL EGGS	

## MENU DEGUSTATION

SERVED DAILY BETWEEN 18.00 AND 21.00 FOR THE ENTIRE TABLE

### 6-COURSE MENU



1995 / 285

CAVIAR EN SURPRISE WITH LOBSTER AND JERUSALEM ARTICHOKE  
SCALLOP WITH MARINATED CUCUMBER, KOHLRABI, HORSERADISH CREAM AND DILL  
LANGOUSTINE WITH FENNEL, TOMATO, CRISPY RICE AND PONTARLIER BISQUE  
TURBOT WITH WHITE ASPARAGUS, RAMSON, COCKLES, RAZOR CLAMS AND MUSSEL SAUCE  
LAMB FILET WITH GREEN GRILLED ASPARAGUS, PEAS, RAMSON AND LAMB JUS  
RHUBARB WITH HIBISCUS AND ALMOND ICE CREAM


WINE PAIRING, 5 GLASSES

1250 / 179

## STARTERS

 THE MARCHAL VEGETABLES SALAD	175 / 25
 GRILLED GREEN ASPARAGUS WITH PEAS, ROASTED ALMONDS, RAMSON AND KEFIR	245 / 35
SCALLOP WITH MARINATED CUCUMBER, KOHLRABI, HORSERADISH CREAM AND DILL	295 / 42
SOLE WITH ONIONS, POL ROGER BEURRE BLANC, PARSLEY, TROUT ROE AND WHITE STURGEON CAVIAR	360 / 51
LANGOUSTINE WITH FENNEL, TOMATO, CRISPY RICE AND PONTARLIER BISQUE	395 / 56
BOTTOMI PASTA WITH GRUYÈRE, MORELS AND MUSHROOM CONSOMMÉ	395 / 56

## MAIN COURSES

 ARTICHOKE WITH ONION COMPOTE, OLIVES, BASIL, TOMATO AND SAUCE AROMATIC	195 / 28
TURBOT WITH WHITE ASPARAGUS, RAMSON, COCKLES, RAZOR CLAMS AND MUSSEL SAUCE	395 / 56
POULET WITH ONION CONFIT, MORELS, PARSLEY AND CHICKEN JUS	335 / 56
LAMB FILET WITH GRILLED GREEN ASPARAGUS, PEAS, RAMSON AND LAMB JUS	345 / 49
BEEF TENDERLOIN WITH SPRING VEGETABLES, POMME PURÉE AND TRUFFLE SAUCE	495 / 71

## MARCHAL SIGNATURE

WHOLE BLACK LOBSTER SERVED ON ICE, 30 G. MARCHAL OSCIETRA SELECTION CAVIAR, CRISPY SALAD, BRIOCHE, GRILLED LEMON AND SAUCE COCKTAIL – LIMITED SERVINGS, PLEASE ASK YOUR WAITER

1900 / 271

CANARD À LA PRESSE FOR TWO PERSONS

ROSA FRIED DUCK BREAST SERVED WITH DUCK JUS - LIMITED SERVINGS, PLEASE ASK YOUR WAITER

1800 / 257

 = VEGAN

FOR INFORMATION REGARDING ALLERGENS,  
PLEASE SCAN THE QR CODE

