

MARCHAL

DKK / €

CANAPÉS

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
SMALL TARTLETS WITH BROWN CRAB, CROWN DILL AND KOHLRABI	125 / 17
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ	85 / 11
CRISPY CHICKEN SKIN WITH MOUSSE OF DUCK LIVER, PEPPER, GRAPEFRUIT AND APRICOT	70 / 9
JAMÓN IBÉRICO DE BELLOTA ON TOAST WITH CEP MUSHROOM AND GRUYÈRE	85 / 11
BLINIS WITH CAVIAR, SOFT BOILED QUAIL EGG AND SOUR CREAM	PER PIECE 120 / 16
50 G. MARCHAL GOLD SELECTION	1500 / 200
50 G. ROSSINI BELUGA	4000 / 535
50 G. GASTRO UNIKA OSCIETRA	2000 / 267
50 G. GASTRO PLATINUM	1900 / 254
CAVIAR SERVED WITH BUCKWHEAT BLINIS, SOUR CREAM, RED ONIONS, EGG WHITE AND EGG YOLK	

GREENS

AUTUMN SALAD WITH JERUSALEM ARTICHOKES, PUMPKIN, CABBAGE SPROUTS, SALADS FROM KISELGÅRDEN AND CREAMY WALNUTS	210 / 28
TRUFFLE TOAST WITH BLACK TRUMPET MUSHROOMS, "VESTERHAVS" CHEESE & LINGON BERRIES	325 / 43
WHITE TRUFFLES FROM ALBA, TORTELLINI WITH CREAMY MUSHROOMS AND BROWNED BUTTER	610 / 82

FISH & SEAFOOD

GRILLED LOBSTER IN SHELL, GRATINATED WITH SAFFRON BUTTER AND PIMENT D'ESPELETTE WITH CAESAR SALAD	350 / 47
MONKFISH ON THE BONE POACHED IN BEURRE MONTÉ WITH TARRAGON SAUCE AND WILD TROUT ROE	350 / 47
SOLE WITH MUSSELS, CABBAGE SPROUTS, APPLES AND MUSSEL SAUCE WITH SMOKED BUTTER AND TONKA	325 / 43
GRILLED LANGOUSTINE WITH CARAMELIZED LEMON, PUMPKIN, CHORIZO AND CHESTNUT BISQUE	325 / 43

POULTRY & MEAT

BEEF TENDERLOIN SERVED WITH ROASTED POTATOES, CEP BÉARNAISE AND SMOKED MARROW	450 / 60
PIGEON BREAST BAKED IN PUFF PASTRY, DUCK LIVER, TIMUT PEPPER AND BLACK CURRANT SAUCE	375 / 50
CANARD À LA PRESSE, FOR TWO PERSONS	PER PERSON 650 / 87
ROSA FRIED DUCK BREAST SERVED WITH DUCK JUS	
LIMITED SERVINGS – PLEASE ASK YOUR WAITER	

DESSERT & CHEESE

BERGAMOTTE SORBET WITH CITRUS SEGMENTS MARINATED IN FLOWER HONEY	195 / 26
BAKED ALASKA AS RIS À L'AMANDE FLAMBÉED WITH DARK RUM	195 / 26
APPLE CAKE WITH PECAN NUT, FRANGIPANE, CARAMEL AND VANILLA SOUR CREAM	195 / 26
"GOLD NUGGET" CHOCOLATE MOUSSE WITH CARAMEL, FEUILLETINE AND CALVADOS ICE CREAM	200 / 27
ASSORTED CHEESES WITH BREAD AND CONDIMENTS	250 / 33