

MARCHAL

DKK / €

CANAPÉS

GILLARDEAU OYSTER WITH BLEAK ROE AND HORSERADISH (PER PIECE)	80 / 11
LA GARMÉN OYSTER WITH PONZU, FINGER LIME AND WASABI (2 PIECES)	80 / 11
SMOKED SALMON WITH FRESH CHEESE, RAMSON AND TROUT ROE (2 PIECES)	80 / 11
FJORD SHRIMPS WITH HERB SOUR CREAM IN CRISPY TARTLETS (2 PIECES)	90 / 12
JAMÓN IBÉRICO DE BELLOTA ON TOAST WITH CEP MUSHROOM AND GRUYÈRE (2 PIECES)	70 / 9
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PIECES)	80 / 11
CAVIAR EN SURPRISE, KING CRAB AND JERUSALEM ARTICHOKES	450 / 60

CAVIAR

30 G. ROSSINI ALMAS GOLD	4000 / 535
50 G. ROSSINI GOLD SELECTED BY MARCHAL	1600 / 213
50 G. ROSSINI BELUGA	4000 / 535
50 G. GASTRO UNIKA OSCIETRA	2000 / 267
50 G. GASTRO PLATINUM	1900 / 254
ALL CAVIAR SERVED WITH BUCKWHEAT BLINIS, HERB SOUR CREAM AND QUAIL EGGS	

VEGETABLES

THE MARCHAL VEGETABLES SALAD	180 / 24
TARTLET WITH BLACK TRUFFLE, PARMESAN, CHANTERELLES AND SAUCE AROMATIC	290 / 39
ZUCCHINI FLOWER WITH RATATOUILLE AND RAMSON OIL	200 / 27

SHELLFISH & FISH

WHOLE BLACK LOBSTER, 30 G. MARCHAL GOLD SELECTION CAVIAR, CRISPY SALAD, BRIOCHE, GRILLED LEMON AND SAUCE COCKTAIL – LIMITED SERVINGS, PLEASE ASK YOUR WAITER	1200 / 160
TORTELLINI WITH LANGOUSTINE, PEAS, SALTED LEMON AND LIGHT BISQUE	290 / 39
SOLE WITH BABY LEEKS, PEARL ONIONS, BAERII CAVIAR AND POL ROGER BEURRE BLANC	380 / 51
TURBOT WITH GRILLED SALAD, FRESH ALMONDS, MUSSELS AND TURBOT-ELDERFLOWER SAUCE	330 / 44

POULTRY & MEAT

PIGEON WITH FRIED DUCK LIVER, ONIONS, BITTER SALAD AND RASPBERRY-PIGEON JUS	380 / 51
GUINEA FOWL FRIED ON THE BONE FOR TWO PERSONS WITH CHANTERELLES, CORN, PARSLEY, YELLOW BEETROOT AND CREAMY CHANTERELLE SAUCE (PREPARATION TIME 30 MIN.)	PER PERSON 360 / 48
BEEF TENDERLOIN WITH SUMMER VEGETABLES AND SAUCE WITH BLACK TRUFFLE	450 / 60

DESSERT & CHEESE

WARM PEACH WITH RASPBERRY AND VANILLA ICE CREAM	160 / 21
CHERRY TART WITH BAKED APRICOT AND LEMON VERBENA	160 / 21
MARCHAL GOLD BAR AND CHOCOLATE ICE CREAM	180 / 24
ASSORTED CHEESES WITH CRISPY RYE BREAD, GOOSEBERRIES AND RHUBARB COMPOTE	250 / 33