


# MARCHAL

DKK / €

## CANAPÉS

 POTATO 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
TARTLETS WITH BROWN CRAB, KOHLRABI, TARRAGON AND CALAMANSI (2 PIECES)	80 / 11
FOIE GRAS ON BRIOCHE TOAST WITH PORT WINE (2 PIECES)	140 / 20
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PIECES)	150 / 21
CORNETS WITH SMOKED SALMON, HERB CRÈME AND CAVIAR (2 PIECES)	220 / 31
CAVIAR EN SURPRISE WITH LOBSTER AND JERUSALEM ARTICHOKES	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 20.00 FOR THE ENTIRE TABLE

### 6-COURSE MENU



1995 / 285

CAVIAR EN SURPRISE WITH LOBSTER AND JERUSALEM ARTICHOKES  
SCALLOP WITH MARINATED CUCUMBER, KOHLRABI, HORSERADISH CREAM AND DILL  
LANGOUSTINE WITH FENNEL, TOMATO, CRISPY RICE AND PONTARLIER BISQUE  
DANISH TURBOT WITH GOURGETTE, PEAS, COCKLES, RAZOR CLAMS AND MUSSEL SAUCE  
FILET OF DANISH SUMMER ROEBUCK WITH BEETS, QUINCE, BLACKCURRANTS AND JUS  
APRICOT WITH CALAMANSI, GRAPEFRUIT, ROSEMARY, VANILLA AND OAT CRUMBLE


WINE PAIRING, 5 GLASSES

1250 / 179

## STARTERS

 THE MARCHAL VEGETABLES SALAD	175 / 25
 CARROTS, ORANGE, CUBEB PEPPER AND HIBISCUS	175 / 25
SCALLOP WITH MARINATED CUCUMBER, KOHLRABI, HORSERADISH CREAM AND DILL	295 / 42
HALIBUT WITH CHANTERELLES, LEEKS, WHITE CURRANTS AND VERMOUTH BEURRE BLANC	275 / 39
LANGOUSTINE WITH FENNEL, TOMATO, CRISPY RICE AND PONTARLIER BISQUE	395 / 56
BOTTONI WITH GRUYÈRE, TRUFFLE AND MUSHROOM CONSOMMÉ	495 / 71

## MAIN COURSES

 ARTICHOKE WITH ONION COMPOTE, OLIVES, BASIL, TOMATO AND SAUCE AROMATIC	195 / 28
DANISH TURBOT WITH GOURGETTE, PEAS, COCKLES, RAZOR CLAMS AND MUSSEL SAUCE	395 / 56
POULET WITH CHANTERELLES, ONION CONFIT, PARSLEY AND SAUCE VIN JAUNE	335 / 48
FILET OF DANISH SUMMER ROEBUCK WITH BEETS, QUINCE, BLACKCURRANTS AND JUS	395 / 56

## MARCHAL SIGNATURE

WHOLE BLACK DANISH 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

BEEF PITHIVIER WITH MUSHROOM DUXELLE, PARSLEY, PARMA HAM AND TRUFFLE SAUCE  
FOR TWO PERSONS - LIMITED SERVINGS, PLEASE ASK YOUR WAITER

1100 / 157

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

