

MARCHAL

DKK / €

CANAPÉS

GILLARDEAU OYSTER WITH LUMPFISH ROE AND HORSERADISH (PER PIECE)	80 / 11
SCALLOP WITH TURNIP, WHITE SOJA AND LIME (PER PIECE)	80 / 11
CAVIAR EN SURPRICE, KING CRAB AND JERUSALEM ARTICHOKES	450 / 60
LA GARMÉN OYSTER WITH PONZU, FINGER LIME AND WASABI (2 PIECES)	80 / 11
FJORD SHRIMPS AND WHITE ASPARAGUS 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

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, SOUR CREAM, RED ONIONS, EGG WHITE AND EGG YOLK

LUNCH MENU

2 COURSE MENU, CHEF'S CHOICE	450 / 60
3 COURSE MENU, CHEF'S CHOICE	550 / 73

VEGETABLES

THE MARCHAL VEGETABLES SALAD	180 / 24
GREEN ASPARAGUS WITH BLACK TRUFFLE AND OLD PARMESAN	290 / 39
ZUCCHINI FLOWER WITH RATATOUILLE, RAMSON AND OLIVE OIL	200 / 27

SHELLFISH & FISH

30 G. MARCHAL CAVIAR SIGNATURE, LOBSTER, AVOCADO, SOUR CREAM AND YUZU	1100 / 147
GRILLED LANGOUSTINE WITH GREEN ASPARAGUS, PIMENT D'ESPELETTE AND BISQUE	290 / 39
SOLE WITH WHITE ASPARAGUS, PEARL ONIONS, BAERII CAVIAR AND POL ROGER BEURRE BLANC	380 / 51
BRILL WITH POTATOES, PEAS AND PARSLEY-MUSSEL SAUCE	320 / 43
25 G. FJORD SHRIMPS	290 / 39
50 G. FJORD SHRIMPS	425 / 57
75 G. FJORD SHRIMPS	560 / 75

FJORD SHRIMPS SERVED WITH BUTTER STEAMED WHITE ASPARAGUS AND HOLLANDAISE

POULTRY & MEAT

PIGEON WITH MORELS, GRILLED GREEN ASPARAGUS AND SAUCE AROMATIC	380 / 51
LAMB FILLET WITH TOMATO, ARTICHOKES AND RAMSON JUS	360 / 48
BEEF TENDERLOIN WITH SPRING VEGETABLES AND TRUFFLE SAUCE	450 / 60

DESSERT & CHEESE

RHUBARB WITH CRISPY OATS AND VANILLA ICE CREAM	160 / 21
STRAWBERRY WITH LEMON VERBENA AND ELDERFLOWER/BUTTERMILK ICE CREAM	160 / 21
MARCHAL GOLD BAR AND CHOCOLATE ICE CREAM	180 / 24
ASSORTED CHEESES WITH GOOSEBERRIES	250 / 33