MARCHAL
TAKE AWAY

COLD

- Pickled Heering with red Onions and sour cream: €11
- Curry Heering with Quail egg and cress: €11
- Smoked Salmon with Horseradish cream and crispy buckwheat: €21
- Winter Kale salad with walnuts and orange: €17

WARM

- Breaded plaice with tartar sauce: €16
- Christmas sausage with kale: €18
- Pork loin with red cabbage and brown sauce: €18
- Confit of duck with pickles: €22
- Homemade liver pâté with bacon, mushrooms and pickled beets: €16
- White and brown potatoes with Christmas sauce: €7

All dishes are served with rye bread, white bread and homemade seasoning fat

SWEET / CHEESE

- Classic ris à l’amarante with cherry sauce: €11
- “Æbleskiver” with homemade jam: €15
- Selection of cheese with gooseberry chutney and crisp bread: €20

MARCHAL’S CHRISTMAS TABLE

- Pickled Heering with red Onions and sour cream
- Curry Heering with Quail egg and cress
- Smoked Salmon with Horseradish cream and crispy buckwheat
- Winter Kale salad with walnuts and orange
- Breaded plaice with tartar sauce
- Christmas sausage with kale
- Pork loin with red cabbage and brown sauce
- Confit of duck with pickles
- Homemade liver pâté with bacon, mushrooms and pickled beets
- White and brown potatoes with Christmas sauce
- Classic ris à l’amarante with cherry sauce
- Selection of cheese with gooseberry chutney and crisp bread: €73

All dishes are served with rye bread, white bread and homemade seasoning fat.
Glogg
“SNEDRONNINGENS HVIDE GLØGG” (700 ML.)  53

White Wine
2018 WEINGUT WITTMANN, RIESLING TROCKEN, RHEINHESSEN  67
2018 CHRISTIAN MOREAU, CHABLIS  80
2018 COMTE LAFON, SANCERRE  87

Red Wine
2014 L’EXPRESSION DE PAUILLAC  67
2015 DOMAINE FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN  87
2016 MAURO MOLINO, BAROLO  87

Sweet Wine / Fortified Wine
2018 FREDERIKSDAL, VIN AF KIRSEBÆR  33
2000 BURMESTER  67

Snaps
JUBILÆUM, RØD AALBORG, LINIE, OP. ANDERSON  47

Kindly make us aware of any allergies when ordering.

For larger groups over 25 persons, kindly contact event@dangleterre.com for ordering.