

MARCHAL SUNDAY BRUNCH

BREAD - CROISSANTS
JAMS OF THE SEASON
ORGANIC YOGHURT - HOMEMADE MÜSLI
CHEESES - COMPOTE
AMERICAN PANCAKES - MAPLE SYRUP

EGG EN COCOTTE WITH SMOKEY TOMATO AND COMTÉ
POACHED EGG, SPINACH, BRIOCHE & HOLLANDAISE

OYSTERS - CUCUMBER - CHAMPAGNE VINEGAR – OLIVE OIL
BLINIS – BLEAK ROE – CRÈME FRAICHE
POACHED SCALLOPS – DAIKON RADISH – CUCUMBER
CEVICHE OF COD - CORIANDER – AVOCADO
SMOKED SALMON – HORSERADISH – TURNIPS – ROE

TARTAR OF BEEF – CEP EMULSION – MUSHROOM CRUDITÉ
CHARCUTERIE
ARTICHOKE - OLIVE TAPENADE
SEASONAL SALAD

GLAZED VEAL – TRUFFLE SAUCE
WARM LIVER PATE - BACON - MUSHROOMS
BRUNCH SAUSAGES & BACON
QUICHE LORRAINE

MARSHMALLOW COVERED IN DARK CHOCOLATE
CARAMEL PANNA COTTA WITH BLACKCURRANT GELÉE & BURNED WHITE CHOCOLATE
CHOCOLATE MOUSSE E WITH PASSION FRUIT
MOCCA MAZARIN WITH DULCE CRÈMEUX
FRUIT SALAD

JUICES, SMOOTHIE, COFFEE & TEA
ONE GLASS OF CHAMPAGNE

EXTRA GLASS OF CHAMPAGNE 125 DKK / 17 €
BLOODY MARY 150 DKK / 20 €