

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
PATE EN CROUTE
BRUNCH SAUSAGES & BACON
QUICHE LORRAINE

MARSHMALLOW COVERED IN DARK CHOCOLATE
LIME PANNA COTTA WITH BLACKCURRANT GELÉE AND RASPBERRIES
CHOCOLATE MOUSSE WITH PASSION FRUIT
MOCCA MAZARIN WITH DULCE CRÉMEUX
FRUIT SALAD

JUICES, SMOOTHIE, COFFEE & TEA
ONE GLASS OF CHAMPAGNE

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