

MARCHAL BRUNCH

SERVED AT THE TABLE

CARROT/SEA BUCKTHORN SORBET

BUFFET

CHIA YOGURT WITH GRANOLA AND BERRIES

QUINOA SALAD WITH SEASONAL VEGETABLES
TOMATO SALAD WITH MOZZARELLA, BASIL AND OLIVES
THE MARCHAL SALAD WITH TRUFFLE

CRISPY RYE BREAD WITH AVOCADO AND QUAIL EGG
GILLARDEAU OYSTERS NATURAL AND MADAGASCAR SHRIMPS
CROSSAINT WITH COLD SMOKED SALMON AND FRESH CREAM CHEESE
CAESAR SALAD

SKAGEN SHRIMPS WITH SAUCE COCKTAIL AND SALAD
WARM SMOKED SALMON WITH HERB CREAM
CHARCUTERIE

SCRAMBLED EGGS WITH ORGANIC BACON AND BRUNCH SAUSAGES
VEAL TENDERLOIN WITH TRUFFLE SAUCE

SELECTION OF CHEESE AND COMPOTE
BREAD AND CROISSANTS
SELECTION OF JAM

VANILLA ICE CREAM WITH BERRIES AND COULIS
PROFITEROLS WITH RHUBARB AND VANILLA CREAM
VEGAN CHOCOLATE MOUSSE WITH RASPBERRY
PISTACHIO AND MATCHA CAKE
MADELEINES
TIRAMISÚ
FRUIT SALAD

BEVERAGES

ORANGE, APPLE AND JUICE OF THE SEASON, SMOOTHIE, COFFEE AND TEA,
VIRGIN BLOODY MARY AND ONE GLASS OF CHAMPAGNE

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





MARCHAL

COPENHAGEN