

# MARCHAL BRUNCH

## SERVED AT THE TABLE

CARROT/SEA BUCKTHORN SORBET  
TRUFFLE, JERUSALEM ARTICHOKES & HOLLANDAISE WITH ROASTED BRIOCHE

## BUFFET

CHIA YOGURT WITH GRANOLA & BERRIES

TOMATO SALAD WITH MOZZARELLA, BASIL & OLIVES  
THE MARCHAL VEGETABLES SALAD WITH SMOKED CHEESE

BLINIS WITH TROUT ROE & HERB CREAM

GILLARDEAU OYSTERS NATURAL

COLD SMOKED SALMON

SHRIMPS WITH SAUCE COCKTAIL AND SALAD

BROWN CRAB SALAD WITH AVOCADO CREAM

WARM SMOKED SALMON WITH HERB CREAM

QUICHE WITH SUMMER VEGETABLES

CHARCUTERIE

SCRAMBLED EGGS WITH ORGANIC BACON & BRUNCH SAUSAGES

BEEF TENDERLOIN WITH TRUFFLE SAUCE

SELECTION OF CHEESE & COMPOTE

BREAD & CROISSANTS

SELECTION OF JAM

CHOCOLATE MOUSSE WITH DARK BERRIES

LEMON PIE WITH BURNED MERINGUE

STRAWBERRY TART

BERGAMOTTE PANNA COTTA

VANILLA ICE CREAM WITH COULIS

WHITE CHOCOLATE MOUSSE CAKE WITH RASPBERRIES

AMERICAN PANCAKES WITH BLUEBERRIES & MAPLE SYRUP

FRUIT SALAD

## BEVERAGES

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

EXTRA GLASS OF CHAMPAGNE 125 DKK / 17 €

BLOODY MARY 150 DKK / 20 €