

# 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

OYSTERS - CUCUMBER - CHAMPAGNE VINEGAR - OLIVE OIL  
BLINIS - BLEAK ROE - CRÈME FRAICHE

POACHED SCALLOPS - POTATO - BUCK WHEAT - CRESS  
SEASONAL SOUP

TATAR OF BEEF - CEP EMULSION - MUSHROOM CRUDITÉ  
SMOKED SALMON - HORSERADISH - TURNIPS - ROE  
COD - BROCCOLI - ALMONDS - PARSLEY EMULSION  
CHARCUTERIE

ARTICHOKE - OLIVE TAPENADE  
GLAZED VEAL - TRUFFLE SAUCE  
WARM LIVER PATE - BACON - MUSHROOMS  
BRUNCH SAUSAGES  
BACON

PEARL BARLEY RISOTTO - MASCARPONE - PARMESAN  
SEASONAL SALAD

MARSHMALLOW COVERED IN DARK CHOCOLATE  
LEMON PANNA COTTA - SEA BUCKTHORN - LEMON CRISP  
WHITE CHOCOLATE CAKE - BLACKBERRY  
MOCHA CAKE - DULCEY CRÉMEUX - HAZELNUTS  
FRUIT SALAD

JUICES, SMOOTHIE, COFFEE & TEA  
ONE GLASS OF CHAMPAGNE

645 DKK/ 92 €

DKK / €

**SNACKS**

GILLARDEAU OYSTERS WITH WASABI, FINGER LIME AND GINGER OIL	PER PIECE 70 / 9
PERLE BLANCHE OYSTERS "BLOODY MARY" WITH PIMENT JUICE, CELERY AND TABASCO	PER PIECE 70 / 9
GREEN OLIVES	70 / 9
FRIED BRIOCHE WITH RAMSON CREAM AND LUMPFISH ROE	75 / 10
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ	65 / 9
TERRINE OF DUCK LIVER, PEPPER, GRAPEFRUIT AND APRICOT	70 / 9
CROQUETTES OF BRAISED PORK, IBERICO HAM WITH LARDO AND PICKLED MUSTARD GRANS	65 / 9

**CAVIAR**

SERVED WITH SOUR CREAM, ONIONS AND BLINIS	
TASTING: 5 G. WHITE STURGEON, 5 G. BAERII, 5 G. OSCIETRE AND 5 G. GOLD SELECTION	500 / 67
50 G. ROSSINI BAERII	1000 / 133
50 G. ROSSINI WHITE STURGEON	1250 / 167
50 G. ROSSINI OSCIETRE	1500 / 200
50 G. ROSSINI GOLD SELECTION	1500 / 200
50 G. KAVIARI KRISTAL D'ANGLETERRE SELECTION	2000 / 277

**À LA CARTE**

DKK / €

5 GILLARDEAU OYSTERS WITH GREEN APPLES, FINGER LIME, FRESH WASABI AND GINGER OIL	325 / 43
WHITE ASPARAGUS WITH NEW DANISH SHRIMPS, GREEN ALMONDS, SAUCE MOUSSELINE AND TONKA BEANS	290 / 39
DUCK LIVER FRIED WITH PISTACHIO, CABBAGE, GREEN GRAPES, CRISPY CHICKEN WING AND PEPPER	200 / 27
WARM SALAD WITH GRILLED LANGOUSTINE, ARTICHOKE, OLIVE OIL AND SALTED LEMON	210 / 28
SQUID COOKED WITH OYSTERS, CAVIAR, CHAMPAGNE BUTTER, SPINACH AND CUCUMBER	240 / 32
RISOTTO WITH MORELS, NEW PEAS AND BLACK PEPPER	250 / 33
FRIED SOLE WITH GREEN ASPARAGUS, PICKLED CHANTERELLES, CRAYFISH AND BEURRE BLANC WITH FENNEL SEEDS	250 / 33

**SIGNATURE DISHES**

PIGEON BAKED IN PUFF PASTRY WITH DUCK LIVER AND PISTACHIO SERVED WITH CONFIT OF LEG, LETTUCE AND MILD CURRY SAUCE	450 / 60
MONKFISH GRILLED WITH CITRUS HERBS FOR TWO PERSONS SERVED WITH GRILLED GREEN ASPARAGUS, RAMSON, RAZOR CLAMS AND CITRUS SAUCE	PER PERSON 550 / 73
LOBSTER -FIRST SERVING: GRILLED LOBSTER TAIL WITH TOMATO, SAFFRON VINAIGRETTE AND BASIL -SECOND SERVING: LOBSTER CLAW, BEANS, CHORIZO, MINT AND LOBSTER BISQUE	700 / 93
CHATEAUBRIAND SERVED WITH NEW ONIONS, POMMES PURÉE, PEPPER SAUCE AND ROASTING BUTTER	500 / 67
CANARD À LA PRESSE FOR TWO PERSONS ROSA FRIED DUCK BREAST SERVED WITH DUCK JUS LIMITED SERVINGS – PLEASE ASK YOUR WAITER	PER PERSON 650 / 87

**DESSERTS**

RHUBARB WITH PISTACHIO ICE CREAM, ROSE MERINGUE AND CARDAMOM CREAM	160 / 21
PANNA COTTA WITH CITRUS FRUITS AND MERINGUE	190 / 25
BAKED ALASKA FLAMBÉ IN RUM WITH LEMON SORBET AND LIQUORICE ICE CREAM	190 / 25
DARK CHOCOLATE MOUSSE WITH CANDIED ALMONDS AND COCOA ICE CREAM	200 / 27
ASSORTED CHEESES WITH BREAD AND CONDIMENTS	250 / 33
SELECTION OF PETIT FOURS	150 / 20

DKK / €

## SNACKS

GILLARDEAU OYSTERS WITH WASABI, FINGER LIME AND GINGER OIL	PER PIECE 70 / 9
PERLE BLANCHE OYSTERS "BLOODY MARY" WITH PIMENT JUICE, CELERY AND TABASCO	PER PIECE 70 / 9
GREEN OLIVES	70 / 9
FRIED BRIOCHE WITH RAMSON CREAM AND LUMPFISH ROE	75 / 10
GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ	65 / 9
TERRINE OF DUCK LIVER, PEPPER, GRAPEFRUIT AND APRICOT	70 / 9
CROQUETTES OF BRAISED PORK, IBERICO HAM WITH LARDO AND PICKLED MUSTARD GRANS	65 / 9

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WARM SALAD WITH GRILLED LANGOUSTINE, ARTICHOKE, OLIVE OIL AND SALTED LEMON	210 / 28
FRIED SOLE WITH GREEN ASPARAGUS, PICKLED CHANTERELLES, CRAYFISH AND BEURRE BLANC WITH FENNEL SEEDS	250 / 33
GREEN SALAD WITH ASPARAGUS, NEW PEAS, RADISH, HERBS AND ELDERFLOWER VINAIGRETTE	180 / 24
ADD GRILLED LOBSTER	140 / 19
RISOTTO WITH MORELS, NEW PEAS AND BLACK PEPPER	250 / 33
CLASSIC VEAL TATAR MADE TABLE SIDE WITH LUMPFISH ROE AND CRISPY RYE BREAD	250 / 33
WHITE ASPARAGUS WITH NEW DANISH SHRIMPS, GREEN ALMONDS, SAUCE MOUSSELINE AND TONKA BEANS	290 / 39
DUCK LIVER FRIED WITH PISTACHIO, CABBAGE, GREEN GRAPES, CRISPY CHICKEN WING AND PEPPER	200 / 27
PIGEON BAKED IN PUFF PASTRY WITH DUCK LIVER AND PISTACHIO	450 / 60
SERVED WITH CONFIT OF LEG, LETTUCE AND MILD CURRY SAUCE	
LOBSTER	700 / 93
- FIRST SERVING: GRILLED LOBSTER TAIL WITH TOMATO, SAFFRON VINAIGRETTE AND BASIL	
- SECOND SERVING: LOBSTER CLAW, BEANS, CHORIZO, MINT AND LOBSTER BISQUE	

## DESSERTS

ASSORTED CHEESES WITH BREAD AND CONDIMENTS	250 / 33
RHUBARB WITH PISTACHIO ICE CREAM, ROSE MERINGUE AND CARDAMOM CREAM	160 / 21
DARK CHOCOLATE MOUSSE WITH CANDIED ALMONDS AND COCOA ICE CREAM	200 / 27
SELECTION OF PETIT FOURS	150 / 20

## MARCHAL MENU

2 COURSES	325 / 43
3 COURSES	425 / 57