

Snacks

Mac'n Cheese, Vesterhavs cheese, roasted garlic panko ^(G,L,V)	79
Mac'n Cheese, Vesterhavsost, ristet hvidløgspanko	
Lemon-marinated green asparagus, Parmesan cheese ^(V)	89
Citronmarinerede grønne asparges, parmesanost	
French fries with ketchup and mayo ^(G)	75
Pommes frites med ketchup og mayonnaise	
Mixed olives / Blandede oliven	59
Vegetable chips / Grøntsagschips	59
Beer sausages / Ølpølser	59

Seafood Delicacies / Havets Delikatesser

3 oysters Gillaardeau, lime crème, shallots, sherry vinaigrette	225
3 Gillaardeau-østers, limecreme, skalotteløg, sherryvinaigrette	
Marriott Plateau de Mer, 10 g Baerii caviar, 2 oysters Gillaardeau, lime crème, sherry vinaigrette, warm rye bread ^(G,L)	399
Marriott Plateau de Mer, 10 g Baerii-kaviar, 2 Gillaardeau-østers, limecreme, sherryvinaigrette, varmt rugbrød	

Starters / Forretter

Ceviche of halibut, fresh jalapeños, cucumber, green apple, coriander	169
Ceviche af helleflynder, friske jalapeños, agurk, grønt æble, koriander	
Beef carpaccio, roasted pine nuts, Parmesan cheese, lemon oil, croutons ^(N,G)	189
Oksecarpaccio, ristede pinjekerner, parmesanost, citronolie, croutoner	
Burrata, grilled zucchini, green asparagus, radish, lemon vinaigrette, rye bread crumble ^(N,L)	156
Burrata, grillet squash, grønne asparges, radiser, citronvinaigrette, rugbrødsgrubbe	
Southern fried chicken tenders, sweet honey peanut sauce ^(G,N) , 3 pcs	189
Sprøde kyllingetenders, sød honning-jordnøddesauce, 3 stk.	

Mains / Hovedretter

Tomato-baked aubergine, tomato chutney, basil crème, summer salad ^(G,V)	195
Tomatbagt aubergine, tomatchutney, basilikumcreme, sommersalat	
250 g striploin, chimichurri sauce, french fries, summer salad	389
250 g striploin, chimichurrisauce, pommes frites, sommersalat	
Orecchiette pasta, broccoli, roasted bread crumble, chili, Parmesan cheese, roasted pine nuts ^(G,N)	245
Orecchiette-pasta, broccoli, ristet brødcrumble, chili, parmesanost, ristede pinjekerner	
Marriott bacon cheddar cheeseburger, 100% beef patty, brioche bun, pickled red onions, bacon, sweet jalapeño dressing, French fries ^(G,L)	239
Marriott bacon-cheddar cheeseburger, 100 % oksekød, briochebolle, syltede rødløg, bacon, sød jalapeñodressing, pommes frites	
Plantbased option available / Vegetarisk alternativ tilgængelig	
Marriott Club Sandwich, smoked turkey, bacon, egg, tomato, lettuce, curry dressing, potato chips ^(G,L)	175
Marriott Club Sandwich, røget kalkun, bacon, æg, tomat, salat, karrydressing, kartoffelchips	
Nordic Fusion Salad, mixed salad, glass noodles, pickled red cabbage, sprouts, edamame, green asparagus, spring onion, salted peanuts, ramson crème ^(N)	199
Nordic Fusion Salad, blandet salat, glasnudler, syltet rødkål, spirer, edamame, grønne asparges, forårsløg, saltede peanuts, ramsløgscreme	
Add grilled chicken or salmon / Tilføj grillet kylling eller laks	+89
Marriott Caesar salad, romaine lettuce, parmesan, croutons, anchovies ^(G,L)	175
Marriott Caesar-salat, hjertesalat, parmesan, croutoner, ansjoser	
Add grilled chicken or salmon / Tilføj grillet kylling eller laks	+89

Children's menu / Børnemenu

Cheeseburger ^(G,L)	135
French fries – ketchup/mayo	
Pasta Bolognese ^(G)	135
Chicken nuggets ^(G,L)	135
French fries – ketchup/mayo	

Cake of the day / Dagens kage from 65

Aperitif Cocktails

- Strange Blood 165
Dark rum, Campari, lemon, agave syrup, egg white
Mørk rom, Campari, citron, agavesirup, æggehvide
- Paper Plane 155
Bourbon, Aperol, Amaro Montenegro, lemon juice
Bourbon, Aperol, Amaro Montenegro, citronsaft
- Naked & Famous 155
Mezcal, Aperol, D.O.M Bénédictine, lime juice
Mezcal, Aperol, D.O.M Bénédictine, limesaft

Craft Cocktails

- Passionate 165
Vodka, Aperol, passion fruit puree, lime juice, agave syrup
Vodka, Aperol, passionsfrugtpuré, limesaft, agavesirup
- Vieux Carré 165
Rye whiskey, cognac, sweet vermouth,
D.O.M. Bénédictine, Peychaud's bitters
Rug whisky, cognac, sød vermouth,
D.O.M. Bénédictine, Paychaud's bitter
- Bitter Half 165
Planteray original dark rum, Amaro di Angostura,
egg white, lime juice, simple syrup
Planteray original mørk rom, Amaro di Angostura,
æggehvide, lime juice, simpel sirup
- Cinnamon Bourbon Mule 155
Bourbon, ginger beer, freshly squeezed lime juice,
spiced cinnamon syrup
Bourbon, ginger beer, friskpresset limesaft, krydret kanelsirup

After Dinner Cocktails

- Amarillo 155
Tequila, amaretto, espresso, orange peel, salt
Tequila, amaretto, espresso, appelsinskal, salt
- Chocolate Martini 175
Baileys, vodka, brown crème de cacao, chocolate sauce
Baileys, vodka, mørk crème de cacao, chokoladesauce
- Perfect Love 165
Crème de Noyau, white crème de cacao, heavy cream, nutmeg
Crème de Noyau, hvid crème de cacao, piskefløde, muskatnød

Sparkling Cocktails

- Elderflower Cocktail 175
City of London gin, elderflower cordial,
freshly squeezed lemon juice, Castel d'Or cava
City of London Gin, hyldeblomstsaft,
friskpresset citronsaft, Castel d'Or Cava

Hugo Spritz	155
Cava, sparkling water, elderflower liqueur, mint, lime	
Cava, danskvand, hyldeblomstlikør, mynte, lime	

Hot Love Cocktail

Nordic Hot Chocolate	155
Hot chocolate, dark rum, coffee liqueur, skyr cream, chocolate, cinnamon	
Varm chokolade, mørk rom, kaffelikør, skyrfløde, chokolade, kanel	

Non-alcohol Cocktails

Lingonberry Fizz	125
Lingonberry sirup, lemon juice, sparkling water, lingonberries, mint	
Rønnebærsirup, citronsaft, danskvand, rønnebær, mynte	
Fruit Punch	125
Mango, orange, pineapple, grenadine sirup	
Mango, appelsin, ananas, grenadine sirup	
Virgin Mojito	125
Your choice: Mango, strawberry or passionfruit	
Dit valg: Mango, jordbær eller passionsfrugt	

Champagne and Sparkling wine/ Champagne og Bobler

Crémant d'Bourgogne, Brut Leonce Bocquet, France	119	700
Philippe de Nantheuil, Brut Champagne, France	225	1350
Prosecco Todelcolle, Veneto, Italy	100	600
Moët & Chandon Impérial brut Champagne, France		1599
Moët & Chandon Impérial Rosé Champagne, France		2500
Dom Perignon Cuvée brut Champagne, France		2995
Esprit Nature, Henri Giraud, Champagne, France		1500

White wine/Hvidvin

Catarratto - Pinot Grigio, Chiàro di Lùna, Sicily, Italy	100	500
Sauvignon blanc "Petit Clos" Clos Henri, Marlborough, New Zealand	125	615

Petit Chablis	178	890
Maison Louis Jadot, Bourgogne, France		

Sancerre "les Baronnes"	185	915
Henri Bourgeois, Loire, France		

Rose wine/Rosé vin

Côteaux d'Aix Rosè, Provence, France	130	650
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Château d'Esclans	199	995
Whispering Angel, Côtes de Provence, France		

Sancerre, "Les Baronnes",	165	825
Henri Bourgeois, Loire, France		

Red wine/Rødvin

Malbec Estate Wine	115	575
Finca Sopenia, Tupungato, Argentina		

Pinot Noir	125	625
Vieilles Vignes, La Grande Colombe, Pays d'Oc, France		

Ripasso Valpolicella D.O.C., Muraru, Vento, Italy	140	700
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Château Macquin	139	695
Saint-Georges-Saint-Émilion, Bordeaux, France		

Single Malt Whisky

Glenkinchie 12 years old	110
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Thy single estate, Danish	120
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The Glenlivet 12 years old	120
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Macallan double cask 12 years old	140
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Talisker 10 years old	125
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Highland Park years old	120
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Glenfarclas 15 years old	220
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Lagavulin 16 years old	220
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Glenfiddich 18 years old	280
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Blended Whisky

Jameson	80
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Kilbeggan	85
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Canadian Club	80
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The Famous Grouse, naked malt	95
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Nikka from the barrel 155

Johnnie Walker Blue Label 250

Other Whisky and Bourbons

Evan Williams black lable Kentucky Bourbon 80

Jack Daniel's 80

Maker's Mark Bourbon Whisky 90

Elijah Craig 105

Buffalo Trace 100

Woodford Reserve 110

Cognac & Brandy

Hennessy VS 100

Remy Martin VSOP 125

Hennessy XO 350

Vodka

Tito's gluten free 90

Spritfabrikken organic vodka, Danish 85

Grey Goose 100

Belvedere 110

Tequila

Patron silver 115

Patron reposado 125

Patron anejo 135

Ocho reposado 105

Rum/Rom

Planteray 3 stars white 85

Planteray original dark 85

Angostura "1919" Premium 8 years old 100

Diplomatico reserva exclusiva 140

Ron Zacapa Solera 23 years 175

Gin

Gin Mare	110
Copenhagen Classic Gin	100
Kyrö Napue Rye	100
Hendrick's	100
Monkey 47	125
Tanqueray No. Ten	120
Citadelle	100

Liqueur and bitters

Baileys Irish Cream	75
Kahlua	75
Southern Comfort	75
Ruby limoncello	75
Amaretto Disaronno	75
Grappa de Amarone Valpolicella	85
Gammel Dansk	75
Jägermeister	75
Fernet Branca	75
Fiorente elderflower liqueur	95

Akvavit

Aalborg Jubilæums Akvavit	75
Aalborg Taffel Akvavit	75
Linie Aquavit	95
Aalborg Dild Akvavit	75
O.P. Andersson	75

Non-alcoholic spirits

Undone No1 Jamaican dark rum	65
Undone No2 London dry juniper not gin	65
Ish tequila	65

Draught beer/Fadøl

Carlsberg	65	95
Tuborg Classic	65	95
Grimbergen Double Ambrée	69	99
Kronenbourg 1664 Blanc	69	99
Mikkeller Burst IPA	(40 cl)	120

Mikkeller Danish Craft Beer

Please ask for varieties	(33 cl)	90
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Non-alcoholic beer/Alkoholfri

Kronenbourg 1664 Blanc 0,0%	(25 cl)	70
Carlsberg Nordic 0,0%	(33 cl)	70
Mikkeller Drink 'in the Sun, Wheat Ale, 0,3% Alcohol	(33 cl)	90

Cider

Somersby Apple Cider	(27,5 cl)	70
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Soft drinks/Sodavand

Coca Cola / Zero		50
Fanta		50
Sprite		50
Schweppes Lemon		50
Ginger Ale / Indian Tonic		50
Ginger Beer		65
Red Bull		65
Orange juice / Appelsinjuice		50
Apple juice / Æblejuice		50
Glass of milk / Mælk		30

Water/Vand

Still / uden brus		50
Sparkling / med brus		

Hot beverages/Varme drikke

Coffee / kaffe		50
Espresso	40	55
Cappuccino		50
Caffe latte		50
Flat white		50
Hot chocolate / Varm kakao		60

Organic tea/Økologisk te

English breakfast		60
Earl Grey		60
Raiboos		60
Green tea / Grøn te		60
Chamomile / Kamille		60