

Restaurant Marisk

3 - COURSE MENU

Baked Hake

Rømmø shrimp bisque – Cabbage – Miso

Stuffed chicken

Morel sauce – Ramsons -Leek

Rhubarb

Caramel - Vanilla - Pistachio

Per person DKK 445, -
Incl. 3 gl. wine menu and water DKK 695,-

5 - COURSE MENU

Lumpfish roe

Crispy potato - Mussel - Chive

Baked Hake

Rømmø shrimp bisque – Cabbage – Miso

Scallop

Beetroot - Smoked cream cheese - Dill

Stuffed chicken

Morel sauce – Ramsons -Leek

Rhubarb

Caramel - Vanilla – Pistachio

Per person DKK 655, -

Incl. 5 gl. wine menu and water DKK 1095,-

MARISK EXPERIENCE

- served for everyone at the table

Aperitif and snacks

5 Servings- 5 gl. wine menu - water- coffee - chocolate

DKK 1195,-



RESTAURANT
MARISK

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SNACKS

Aperitif - 3 types of snacks DKK 155, -

3 types of snacks DKK 95, -

Salted almonds DKK 40, -

Crispy chicken chips with dill emulsion DKK45, -

STARTERS

Baked Hake 135,-

Rømmø shrimp bisque – Cabbage – Miso

Scallop 145, -

Beetroot - Smoked cream cheese - Dill

Lumpfish roe 155,-

Crispy potato - Mussel - Chive

MAINS

Stuffed chicken 275, -

Morel sauce – Ramsons -Leek

Glazed veal breast 285, -

Red wine sauce - Parsley - Croutons

Today's fish DKK 265, -

Potato puree – Mussel sauce- Cabbage

EXTRAS

French fries with homemade mayo DKK 45, -

Green salad - vinaigrette - croutons DKK 55, -



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KIDSMENU

(Below 12 years)

3-Course menu

Kids edition of the season's menu DKK 225, -

Chicken Nuggets DKK 95,-

Pommes frites - grøntsagsstave

Fish Fillet DKK 105,-

French fries - vegetable sticks - homemade remoulade

DESSERT

4 variants of cheese from danish dairies - Crisp bread - Compote DKK 125, -

Dessert of the month DKK 115, -

Homemade petit fours to go with the coffee DKK 45, -



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MARSK