

# Restaurant Marsk

## 3 - COURSE MENU

### Witch

Winter cabbage - Fischfumé - pesto - herbs

### Beef tenderloin

Pommes Anna - celery- ragoutsauce - Sweetbread

### Caramel

Creme anglaise - apple - hazelnuts - ice cream

Per person - 375,-

incl. 3 glass wine menu and water - 625,-

## 5 - COURSE MENU

### Haddock

Horseradish - kefir - dill - daikon

### Witch

Winter cabbage - Fischfumé - pesto - herbs

### Marsk lamb

Beetroot - morel sauce - scallions - mustard

### Beef tenderloin

Pommes Anna - celery- ragoutsauce - Sweetbread

### Caramel

Creme anglaise - apple - hazelnuts - ice cream

Per person - 595,-

incl. 4 glass wine menu and water - 925,-

## MARSK EXPERIENCE

- Served for everyone at the table

*Aperitif and snacks,*

*5 servings, 4 glasses of wine, water, coffee and chocolate.*

1095,-



RESTAURANT  
MARSK

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## SNACKS

Aperitif and 3 variants of snacks 155,-

3 variants of snacks 95,-

Salted almonds 35,-

Chicken chips with herbal dip 45,-

## STARTERS

Haddock 135,-

Horseradish - kefir - dill - daikon

Witch 145,-

Winter cabbage - fischfumé - pesto - herbs

## MAINS

Beef tenderloin 275,-

Pommes Anna - celery- ragoutsauce - Sweetbread

Fish of the day 275,-

Potato puree - fischfumé - leek - herbs

Marisk lamb 275,-

Beetroot - morel sauce - scallions - mustard

## EXTRAS

French fries with homemade mayo 45,-

Green salad with vinaigrette and roasted nuts 45,-



RESTAURANT  
MARISK

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## KIDSMENU

(below 12 y.o.a)

3 course menu - kids edition of the seasons menu 195,-

Homemade chicken nuggets 95,-

French fries - vegetable sticks

Fish filet 95,-

French fries - vegetable sticks - homemade remoulade

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## DESSERTS

3 cheeses from danish dairies, with butter roasted rye bread and compote 95,-

Dessert of the month 95,-

Homemade petit fours to go with the coffee 55,-

Brødtort 65,-

Layered rye bread cake with whipped cream and blackcurrant compote



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