



# IN-ROOM DINING



**BREAKFAST / MORGENMAD**

06:00 AM - 11:30 AM / 06.00 - 11.30

**ALL DAY MENU / HELDAGSMENU**

11:30 AM - 10:30 PM / 11:30 - 22:30

**NIGHT MENU / NATMENU**

10:30 PM - 06:00 AM / 22.30 - 06.00

## **ROOM SERVICE SURCHARGE DKK 65**

### **SERVICE GUARANTEE**

Room service will be delivered within 45 minutes.

We take pride in accommodating all requests for breakfast, lunch, dinner and later. This also applies if you prefer a dish that does not appear on the menu. Ingredients are primarily seasonal, and, therefore, there may be minor changes to the menu.

If you have concerns regarding allergies or anything else that we need to take into account, we kindly ask to let us know, when you place your order. Our beef is served medium unless you ask otherwise. Please be aware that the Danish Veterinary and Food Administration recommends that beef and poultry are served well done.

All prices are in DKK. VAT and service are included.

## **GEBYR FOR ROOMSERVICE DKK 65**

### **SERVICEGARANTI**

Roomservice leveres inden for 45 minutter.

Vi sætter en ære i at imødekomme alle ønsker til både morgenmad, frokost, middag og senere. Det gælder også, hvis du ønsker en ret, som ikke fremgår af menukortet. Der kan være mindre ændringer i menuen, fordi vi tager udgangspunkt i årstidens råvarer.

Har du allergier eller andet, vi skal tage højde for, beder vi dig om at give os besked, når du afgiver din bestilling. Oksekød serveres medium, med mindre du beder om andet. Vær opmærksom på, at Fødevarestyrelsen anbefaler, at oksekød og fjerkræ serveres gennemstegt.

Alle priser er i DKK. Moms og betjening er inkluderet.

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# BREAKFAST / MORGENMAD

06:00 AM - 11:30 AM / 06.00 - 11.30

## A GREAT START / EN GOD START

145

Breakfast basket with freshly baked bread and Danish pastry as well as butter, jam, cheese and cold cuts. Freshly cut fruit. Organic yogurt with our own granola. Apple or orange juice. Freshly brewed coffee or tea served with milk, cream or lemon.

Morgenmadskurv med friskbagt brød og wienerbrød samt smør, marmelade, ost og pålæg. Friskskåret frugt. Økologisk yoghurt med vores egen granola. Æble- eller appelsinjuice. Friskbrygget kaffe eller te serveret med mælk, fløde eller citron.

## A BRILLIANT START / EN FANTASTISK START

195

Breakfast basket with freshly baked bread and Danish pastry as well as butter, jam, cheese and cold cuts. Freshly cut fruit. Organic yogurt with our own granola. Apple or orange juice. Freshly brewed coffee or tea served with milk, cream or lemon. Scrambled eggs with bacon, sausages and roasted potatoes.

Morgenmadskurv med friskbagt brød og wienerbrød samt smør, marmelade, ost og pålæg. Friskskåret frugt. Økologisk yoghurt med vores egen granola. Æble- eller appelsinjuice. Friskbrygget kaffe eller te serveret med mælk, fløde eller citron. Røræg med bacon, pølser og ristede kartofler.



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# ALL DAY MENU / HELDAGSMENU

11:30 AM - 10:30 PM / 11.30 - 22.30

## STARTERS / FORRETTER

Antipasti misti	205
Antipasti misti	
Smoked salmon, creme cheese, chives, olives and lettuce	125
Røget laks, friskost, purløg, oliven og salat	
Leek tart, green country salad and mustard vinaigrette (V)	165
Porretærte, grøn bondesalat og sennepsvinaigrette (V)	
Terrine of duck rilette, mustard and cornichons	145
Terrine af anderilette, sennep og cornichoner	

## MAINS / HOVEDRETTER

Classic Marriott cheese/bacon burger, burger dressing, pickled gherkins, cheddar cheese and brioche potato bun	225
Klassisk Marriott cheese/bacon burger, burgerdressing, syltede drueagurker, cheddarost og brioche kartoffelbolle	
Caesar salad, romaine lettuce, parmesan, croutons and anchovies (add grilled chicken 85,-)	125
Cæsarsalat, hjertesalat, parmesan, croutoner og ansjoser (tilføj grillet kylling 85,-)	
Shepherd's pie, lamb, peas, Worcestershire sauce, potato purée	205
Shepherd's pie, lam, ærter, Worcestershire sauce, kartoffelpuré	

Crab roll, brown stone crab, kewpie mayonnaise, celery, dill and brioche bread	245
Crab roll, taskekrappe, kewpie mayonnaise, blegselleri, dild og briochebrød	
Gratinated gnocchi, butternut squash, sage, butter lettuce, baked ricotta, pumpkinseeds, watercress (V)	245
Gratineret gnocchi, butternut græskar, salvie, hovedsalat, bagt ricotta, græskarkerner, brøndkarse (V)	

## **DESSERTS / DESSERTER**

Crème brûlée	135
Crème brûlée	
Carrot cake, whipped cream cheese, pickled sea buckthorn	105
Gulerodskage, pisket friskost, syltede havtorn	

## **KID'S MENU / BØRNEMENU**

Cheeseburger, French fries and ketchup	135
Cheeseburger, pommes frites og ketchup	
Chicken nuggets, French fries and ketchup	125
Kyllingenuggets, pommes frites og ketchup	





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# NIGHTMENU / NATMENU

10:30 PM - 06:00 AM / 22:30 - 06:00

<b>Terrine of duck rilette, mustard and cornichons</b> Terrine af anderillette, sennep og cornichoner	145
<b>Smoked salmon, creme cheese, chives, olives and lettuce</b> Røget laks, friskost, purløg, oliven og salat	125
<b>Leek tart, green country salad and mustard vinaigrette (V)</b> Porretærte, grøn bondesalat og sennepsvinaigrette (V)	165
<b>Shepherd's pie, lamb, peas, Worcestershire sauce, potato purée</b> Shepherd's pie, lam, ærter, Worcestershire sauce, kartoffelpuré	205
<b>Carrot cake, whipped cream cheese, pickled sea buckthorn</b> Gulerodskage, pisket friskost, syltede havtorn	105

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## VINE / WINE

### SPARKLING & CHAMPAGNE

	Glass	Bottle
Crément d'Alsace Brut - Formidable Bestheim, Alsace, France	115	690
Réserve Exclusive Brut Nicolas Feuillatte, Champagne, France	239	1425

### WHITE WINE

Pinot Grigio / Catarratto Chiàro di Lùna, Sicily, Italy	100	500
Riesling Château Ste. Michelle, Washington State, USA	115	575
Sauvignon Blanc "Petit Clos" Clos Henri, Marlborough, New Zealand	110	550
Petit Chablis Maison Louis Jadot, Bourgogne, France	166	830
Sancerre "Les Baronnes" Henri Bourgeois, Loire, France	175	875

### ROSÉ WINE

Whispering Angel Château d'Esclans, Provence, France	150	750
Rock Angel Angel Château d'Esclans, Provence, France	190	985



CRÉMANT D'ALSACE  
APPELLATION CRÉMANT D'ALSACE CONTRÔLÉE

ESTHEIM

depuis 1765



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## VINE / WINE

<b>RED WINE</b>	<b>Glass</b>	<b>Bottle</b>
Ripasso Valpolicella Classico Superiore Tommasi, Veneto, Italy	140	700
Zinfandel "Brazin" Lodi, California, USA	125	625
Barbera d'Alba "Rinaldi" Marziano Abbona, Piemonte, Italy	130	650
Malbec Estate Wine Finca Sopenia, Tupungato, Argentina	110	550
Château Macquin Saint-Georges-Saint-Emillion, Bordeaux, France	135	675
 <b>DESSERT WINE</b>		
Warre's King's Tawny Port Douro Valley, Portugal	70	350
Beerenauslese Terrassen Domäne, Wachau, Austria	110	440
Moscato d'Asti "Moncalvina" Coppo, Piemonte, Italy		650

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# ØL & CIDER / BEER & CIDER

## BEER

	Bottle
Brooklyn Brewery, East IPA	85
Jacobsen Brown Ale	85
Jacobsen Yakima IPA	85
Kronenbourg 1664 Blanc	85
Carlsberg, Alcohol-Free	60

## CIDER

Somersby Apple Cider	70
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## SODAVAND / SOFT DRINKS

Egekilde, still or sparking water	50
Pepsi / Pepsi Max	50
Mirinda Orange/Lemon	50
7 UP	50
Orange Juice	50
Apple Juice	50

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## VARME DRIKKE / HOT BEVERAGES

Americano	50
Cappuccino	50
Caffe Latte	50
Espresso	Single 40 / Double 50
Udvalg af te / tea selection	55
Varm kakao / hot cocoa	55

