

Who is Martha?

Our brasserie is named after the Danish author, Martha Christensen, who lends her name to the road passing through our hotel's two towers. The name Martha itself, meaning "the lady of the house", supports our vision of a warm, approachable culinary experience at the heart of the hotel – the embodiment of a woman with a meaningful story to tell.

Mousseux

NV – Copenhagen Sparkling Tea Company, blå, Organic, 0% Alcohol 85 / 395

NV – Raimat, Cava Brut Nature, Catalonia, Spain 85 / 395

Vin Blanc

2021 Dyrehøj Vingaard, RÖS Solaris Reserve, Denmark 125 / 575

2020 Weingut Riffel, Riesling – Scharlachberg – Trocken, Rheinhessen, Germany 95 / 445

2022 Parey Dumont, Collection Prestige Chardonnay, Pays d'Oc, France 95 / 395

2022 Domini Del Leone, Pinot Grigio, Veneto, Venezia, Italy 95 / 450

Vin Rosé

2021 Dyrehøj Vingaard, RÖS Cuvée Rosé, Denmark 95 / 495

2022 Maison Saint Aix, Aix Rosé, Provence, France 105 / 525

Vin Rouge

2017 Château De Ricaud, Cadillac, Bordeaux, France 105 / 510

2020 Château Courac, Côtes du Rhône, France 95 / 510

2020 Umberto Cesari, Sangiovese, Laurento Riserva, Emilia-Romagna, Italien 95 / 495

2020 Proyecto Garnachas de España, Salvaje del Moncayo, Aragon, Spain 95 / 485

Dinner menu

5 servings composed by the kitchen 495

Wine menu incl. mineral water 395

Must be chosen by the entire table

Snacks

Olives and salted Marcona almonds 55

Crispy sweetbread and smoked mayo 75

Nordic inspired fish, seafood from FANGST, grilled bread and lemon 95

Umami fusion, intense mushroom shot 65

Entrées

Shellfish bisque, lobster, smoked dill oil and herbs 165

Hamachi tuna, nashi pear, capers and ponzu 155

Beef tartare, parmesan, truffle mayo and Jerusalem artichoke 165

Plats

Braised parsnip, miso sauce, pumpkin seeds, pickled pear and herbs 175

Risotto "Martha" 195

Turbot, beetroot, parsnip and Saffron sauce 325

Beef short ribs, pommes Dauphinoise, charred leek, smoked bone marrow sauce 315

Sharing for two

Iberico ham, fermented garlic, Jerusalem artichoke purée, long pepper sauce 625

Supplements

French fries 45

Green salad 75

Grilled vegetables, smoked vinaigrette and aromatic herbs 85

Desserts

Twisted bread of brioche, ash, sugar, browned butter cream, chocolate cream 115

Pistachio parfait and mandarin sorbet 95

Homemade ice cream 65

Bière pression

Carlsberg Pilsner 75

Tuborg Classic 75

Kronenbourg 1664 Blanc 85

Jacobsen Experimental Brew 85

Soda

Coca Cola, Fanta, Sprite, Lemon 40

Mineral water ad libitum 40

Cafés

Espresso 35/45

Cortado 35

Cappuccino 39

Caffe latte 39

Organic tea 40

Please ask your waiter for the selection

Handmade chocolate 85

Apéritifs

Kir Royale 125

Cherry Gin & Tonic 105

Merlet & Tonic 105

Aperol Spritz 115

Digestifs

Merlet XO Cognac, France 105

Gelas Armagnac 20 ans, France 95

Merlet Eau de Vigne 95

Comte Louis de Lauriston Calvados Fine, France 95

Marolo Grappa di Nebbiolo, Italy 95

Ichiros Malt & Grain World 95

Blended Malt Whisky, Japan 125

Ærø Single Malt Whisky 2021, Denmark 125

El Pasador de Oro XO, Guatemala 115