

## 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 Please ask your waiter for the selection	95
Mushroom Cappuccino - mushroom consommé with milk foam	65

### Entrées

Shellfish bisque, lobster, smoked dill oil and herbs	195
Hamachi tuna, nashi pear, capers and ponzu	155
Beef tartare, parmesan, truffle mayo and Jerusalem artichoke	175

### Plats

Celeriac ravioli, mushrooms, parmesan sauce and herbs	175
Risotto "Martha"	215
Turbot, parsnip, beurre blanc and herbs	325
Beef short ribs, pommes Dauphinoise, charred leek and smoked bone marrow sauce	315

### Sharing for two

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

French fries	45
Green salat	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
Mikkeller	85

### Soda

Coca Cola, Fanta, Sprite, Lemon	40
Mineral water ad libitum	40

### Cafés

Espresso	35/45
Cortado	39
Cappuccino	45
Caffe latte	45
Organic tea	50
Please ask your waiter for the selection	

### Apéritifs

Kir Royale	125
Cherry Gin & Tonic	105
Merlet & Tonic	105
Aperol Spritz	115
Limoncello 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 Blended Malt Whisky, Japan	125
Ærø Single Malt Whisky 2021, Denmark	125
El Pasador de Oro XO, Guatemala	115