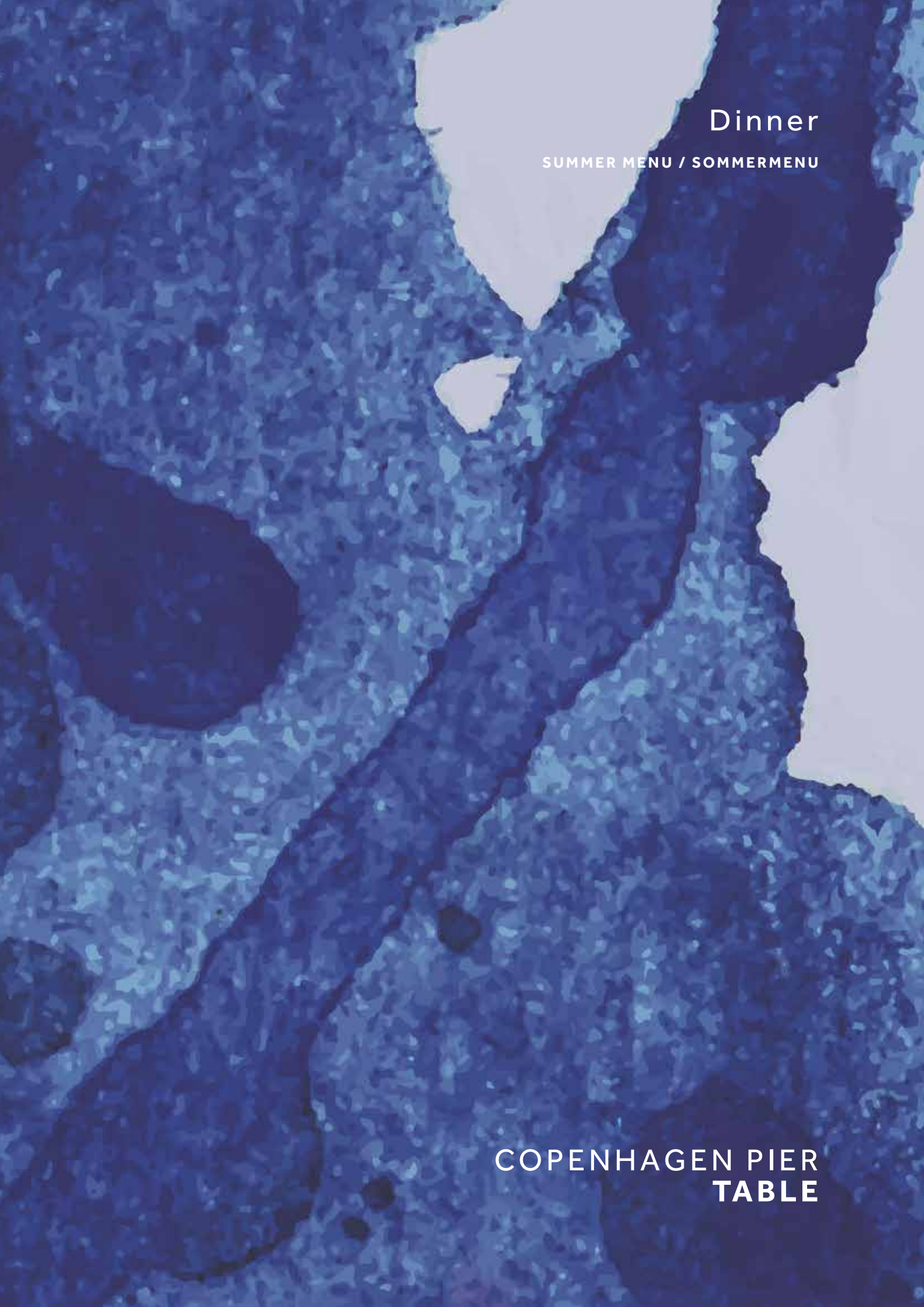




Dinner

SUMMER MENU / SOMMERMENU

COPENHAGEN PIER
TABLE

Snacks

Lemon and basil-marinated olives ^(VG, G, L) / Citron- og basilikummarinerede oliven ^(VG, G, L)	59
Salted almonds ^(VG, N, G) / Saltede mandler ^(VG, N, G)	59
Beer sausages – bite-size/Ølpølser – hapser	59
Vegetable crisps ^(VG, N, G, L) / Grøntsagschips ^(VG, N, G, L)	59

Starters/Forretter

Limoncello-cured scallops ^(L) / Limoncello-rimmede kammuslinger ^(L)	165
Scallops – rhubarb – grilled asparagus – browned butter – sunflower crunch Kammuslinger – rabarber – grillede asparges – brunet smør – solsikkekerner	
Hand-cut tartare of Danish welfare beef tenderloin ^(L) / Rørt tatar af dansk dyrevelfærdsoksemørbrad ^(L)	165
Beef tenderloin – wild garlic cream – elderflower gel – crispy onions – caper berries Oksemørbrad – ramsløgscreme – hyldeblomstgelé – sprøde løg – kapersbær	
Syrup-roasted cauliflower ^(VG, N) / Sirupsbagte blomkål ^(VG, N)	150
Cauliflower – green double cream – almond dukkah – Jerusalem artichoke crisps Blomkål – grøn "double cream" – mandeldukkah – jordskokkechips	
Marriott Caesar Salad ^(G) / Marriott Cæsarsalat ^(G)	125
Add-ons: Fried chicken or vannamei prawns +89 Tilvalg: Sprød kylling eller vannamei-rejer +89	

The Table Menu - 495

3 courses selected by the chef
3 retter efter kokkens valg

Wine pairing - 350

Vinmenu

VG = Vegetarian/Vegetarisk
V = Vegan/Vegansk
L = Lactose/Laktose
G = Gluten/Gluten
N = Nuts/Nødder

All prices are in DKK
Alle priser er i DKK

Mains/Hovedretter

250 g Black Angus beef tenderloin ^(L)/250 g Black Angus oksemørbrad ^(L)	395
Grilled beef tenderloin – grilled leeks – sauce béarnaise – French fries – summer salad with strawberries, spring onions, frisée and lemon oil Grillet oksemørbrad – grillede porrer – sauce bearnaise – pommes frites – sommersalat med jordbær, forårsløg, frisésalat og citronolie	
Rokkedahl grilled chicken supreme ^(L)/Rokkedahl grillet kylling supreme ^(L)	285
Chicken breast – grilled summer cabbage – sugar snap peas – velouté of chicken stock – new Danish potatoes Kyllingebryst – grillet sommerkål – sukkerærter – legeret hønsebouillon – nye danske kartofler	
Rosemary-roasted aubergine ^(VG)/Rosmarinristet aubergine ^(VG)	265
Aubergine – hummus – carrot purée – pomegranate – cashew nuts Aubergine – hummus – gulerodspuré – granatæble – cashewnødder	
Cajun and honey-baked salmon ^(L)/Cajun- og honningbagt laks ^(L)	355
Salmon – green asparagus – parsnip purée – lemon velouté – new Danish potatoes Laks – grønne asparges – pastinakupuré – citronvelouté – nye danske kartofler	
Pasta Marzano ^(V,G,L,N)	265
Tortiglioni – slow-cooked tomato sauce – gratinated burrata – toasted pine nuts – pesto Tortiglioni – langtidskogt tomatsose – gratineret burrata – ristede pinjekerner – pesto	
Marriott Bacon Cheeseburger ^(L,G)	235
100% beef patty – brioche bun – pickled red onions – bacon – cheddar – sweet jalapeño dressing 100% oksekød – briochebolle – syltede rødløg – bacon – cheddar – sød jalapeño-dressing Plant-based option available/Plantebaseret alternativ tilbydes	

Desserts/Desserter

Classic crème brûlée ^(L,N,G)/Klassisk crème brûlée ^(L,N,G)	125
Cherry tart ^(G,L,N)/Kirsebærtærte ^(G,L,N)	125
Vanilla ice cream – lemon thyme – almond crumble Vaniljeis – citrontimian – mandelcrumble	
Cookie dough candyfloss ice cream ^(L,N,G)/Cookie dough candyfloss is ^(L,N,G)	125
Chocolate sauce – vanilla cream – cherries – Oreo Chokoladesauce – vaniljefløde – kirsebær – Oreo	
Selection of cheeses with accompaniments ^(L,G)/Udvalg af oste med tilbehør ^(L,G)	135
Ask your waiter/spørg tjeneren	

Children's menu/Børnemenu

Cheeseburger ^(L,G)	135
Veggie sticks – French fries – ketchup/mayo Grøntsagsstænger – pommes frites – ketchup/mayo	
Spaghetti Bolognese ^(G)	135
Chicken nuggets ^(G,L)	135
French fries – ketchup/mayo Pommes frites – ketchup/mayo	

Welcome to Copenhagen Pier

Our trilogy of gastronomic and mixological anchors at Copenhagen Marriott Hotel each offer a unique atmosphere and selection of flavorful experiences. But they also share a key inspiration drawn from our location: The ever-flowing history and inspiration of the harbor right outside our windows and doors. A greeting to the very crucible that gave the Danish capital its name: København, "The merchant's harbor".

Copenhagen Pier is the idea of a common denominator for everything that flows between us when we enjoy the good urban life by the harbor. From well-prepared meals at **The Table** to stylish, cheerful gatherings in **The Bar** and events and savoring the fresh air on **The Terrace**. Each in its own right - but even more together.