



Dinner

COPENHAGEN PIER
TABLE

Snacks

Nocellara olives Nocellara-oliven	55
Salted almonds Saltede mandler	55
Beer sausage bites Ølpølse-hapsere	55
Truffle potato chips Kartoffelchips med trøffel	55

Small plates/Små retter

Terrine of duck rilette, coarse mustard, cornichons and lamb's lettuce Terrine af anderilette, grov sennep, cornichoner og feldsalat	145
Mosaic of salted cod, sauce verte, herb salad and crispy rye ^(L, G) Mosaik af saltet torsk, sauce verte, urtesalat og sprødt rugbrød ^(L, G)	165
Steak tartare, tostada, jalapeño, tomato emulsion and cilantro ^(G) Rørt tatar af okseinderlår, tostada, jalapeño, tomatemulsion og koriander ^(G)	155
Creamy orzo, lemon, pecorino, sage, croutons and crispy chicken skin ^(L, G) Cremet orzo, citron, pecorino, salvie, croutoner og sprødt kyllingeskind ^(L, G)	150
Baba ghanoush, grilled flatbread, olive oil, pine nuts and crudités ^(Vegan, G) Baba ghanoush, grillet fladbrød, olivenolie, pinjekerner og crudités ^(Vegan, G)	135
Cesar salad, romaine lettuce, croutons, parmesan and anchovy dressing ^(L, G) Cæsarsalat, hjertesalat, croutoner, parmesan og ansjosdressing ^(L, G)	125
Add grilled chicken skewer/tilføj grillet kyllingespjyd	85

The Table Menu 495

3 courses chosen by the chef

3 retter udvalgt af kokken

Wine Menu 350

Mains/Hovedretter

Danish Hopballe Mølle chicken, date tomatoes, cucumber, basil and tomato vinaigrette ^(L) Hopballe Mølle kylling, dadeltomater, agurk, basilikum og tomatvinaigrette ^(L)	275
Schnitzel of Duroc pork, carrots, capers, brown butter, horseradish, savoy cabbage, pearl onions and ventrèche bacon ^(L, G) Schnitzel af Duroc-gris, gulerødder, kapers, brunet smør, peberrod, savoykål, perleløg og ventrèche bacon ^(L, G)	345
Ribeye of Danish veal, green peppercorn sauce, béarnaise, French fries and green salad ^(L) Ribeye af dansk kalv, grøn pebersauce, bearnaisesauce, pommes frites og grøn salat ^(L)	395
Poached halibut, beurre blanc, fennel, trout roe, chives and pommes purée ^(L) Pocheret helleflynder, beurre blanc, fennikel, ørredrogn, purløg og kartoffelpurée ^(L)	365
Bolognese with beluga lentils, wild mushrooms, potato purée and olive oil ^(Vegan) Bolognese på belugalinser, vilde svampe, kartoffelpurée og olivenolie ^(Vegansk)	265
Classic Marriott cheddar bacon burger, burger dressing, pickled gherkins and potato brioche bun served with French fries ^(L, G) - Choose between beef or a 100% plant-based alternative Klassisk Marriott cheddar bacon burger, burgerdressing, syltede drueagurker og brioche burgerbolle serveres med pommes frites ^(L, G) - Vælg mellem oksekød eller et 100% plantebaseret alternativ	235

Desserts/Desserter

Brownie, salted caramel, hazelnuts and soft vanilla ice cream ^(L, G, N) Brownie, saltkaramel, hasselnødder og rørt vaniljeis ^(L, G, N)	115
Apple Tarte Tatin, creme fraiche and cardamom ^(L, G) Æble Tarte Tatin, creme fraiche og kardemomme ^(L, G)	95
Arla Unika cheeses, chutney and crispy ryebread ^(L, G) Arla Unika oste, chutney og sprødt rugbrød ^(L, G)	125

Kids' menu/Børnemenü

Cheeseburger, veggie sticks, French fries and ketchup ^(L, G) Cheeseburger, grøntsagsstænger, pommes frites og ketchup ^(L, G)	135
Grilled chicken skewer, veggie sticks, French fries and ketchup Grillet kyllingespyd, grøntsagsstænger, pommes frites og ketchup	125

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.