



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.

BREAKFAST / MORGENMAD

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

A GREAT START / EN GOD START

175

Breakfast basket with freshly baked bread and Danish pastry as well as butter, jam, cheese and cold cuts. Freshly cut fruit. Organic yogurt with 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 granola. Æble- eller appelsinjuice. Friskbrygget kaffe eller te serveret med mælk, fløde eller citron.

A BRILLIANT START / EN FANTASTISK START

225

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.



ALL DAY MENU / HELDAGSMENU

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

STARTERS / FORRETTER

Bisque of Jerusalem artichoke, fried artichoke, hazelnut and tarragon (Vegan) Jordskokkebisque, friteret jordskokker, hasselnød og estragon (Vegansk)	145
Smoked salmon, creme cheese, chives, olives and lettuce Røget laks, friskost, purløg, oliven og salat	135
Tartare of beef tenderloin, egg yolk, capers, cornichons and potato chips Rørt tatar af oksemørbrad, æggeblomme, kapers, cornichoner og kartoffelchips	175
Terrine of duck rilette, mustard and cornichons Terrine af anderillette, sennep og cornichoner	145

MAINS / HOVEDRETTER

Classic Marriott cheese/bacon burger, burger dressing, pickled gherkins, cheddar cheese and brioche potato bun - Choose between beef or a 100% plant-based alternative. Klassisk Marriott cheese/bacon burger, burgerdressing, syltede drueagurker, cheddarost og brioche kartoffelbolle -Vælg mellem oksekød eller et 100% plantebaseret alternativ.	235
Caesar salad, romaine lettuce, parmesan, croutons and anchovies Cæsarsalat, hjertesalat, parmesan, croutoner og ansjoser Add grilled chicken skewer/ Tilføj grillet kyllingespyd	125 85

Shepherd's pie, lamb, peas, Worcestershire sauce, potato purée	245
Shepherd's pie, lam, ærter, Worcestershire sauce, kartoffelpuré	
Fish & chips, mushy peas and sauce tartare	245
Fish & chips, ærtepuré og sauce tartar	
Bolognese with beluga lentils & wild mushrooms, potato purée and oliveoil (Vegan)	265
Bolognese på beluga linser & vilde svampe, kartoffelpuré og olivenolie (Vegansk)	

DESSERTS / DESSERTER

Apple tarte tatin, creme fraiche and cardamom	95
Æble tarte tatin, creme fraiche og kardemomme	
Danish cheese from Arla Unika, rosehip compote and toasted ryebread	125
Arla Unika oste, hybenkompot og ristet rugbrød	

KID'S MENU / BØRNEMENU

Cheeseburger, French fries and ketchup	135
Cheeseburger, pommes frites og ketchup	
Grilled chicken skewers, French fries and ketchup	125
Grillet kyllingespyd, pommes frites og ketchup	



NIGHTMENU / NATMENU

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

Caesar salad, romaine lettuce, parmesan, croutons and anchovies Cæsarsalat, hjertesalat, parmesan, croutoner og ansjoser	125
Smoked salmon, creme cheese, chives, olives and lettuce Røget laks, friskost, purløg, oliven og salat	135
Shepherd's pie, lamb, peas, Worcestershire sauce, potato purée Shepherd's pie, lam, ærter, Worcestershire sauce, kartoffelpuré	245
Bolognese with beluga lentils & wild mushrooms, potato purée and oliveoil (Vegan) Bolognese på beluga linser & vilde svampe, kartoffelpuré og olivenolie (Vegansk)	265
Apple tarte tatin, creme fraiche and cardamom Æble tarte tatin, creme fraiche og kardemomme	95

VINE / WINE

SPARKLING & CHAMPAGNE

	Glass	Bottle
Crément d'Alsace Brut - Formidable Bestheim, Alsace, France	119	700
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	119	575
Sauvignon Blanc "Petit Clos" Clos Henri, Marlborough, New Zealand	119	575
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	195	985



CRÉMANT D'ALSACE
APPELLATION CRÉMANT D'ALSACE CONTRÔLÉE

ESTHEIM

depuis 1765



VINE / WINE

RED WINE

	Glass	Bottle
Ripasso Valpolicella Classico Superiore Tommasi, Veneto, Italy	140	700
Zinfandel "Brazin" Lodi, California, USA	129	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	139	675

DESSERT WINE

Warre's King's Tawny Port Douro Valley, Portugal	70	350
Beerenauslese Terrassen Domäne, Wachau, Austria	110	475
Moscato d'Asti "Moncalvina" Coppo, Piemonte, Italy	135	650

ØL & CIDER / BEER & CIDER

BEER

(33cl) Bottle

Carlsberg Pilsner	70
Tuborg Classic	70
Mikkeller Blanche De Mikkeller Witbier	90
Mikkeller Burst IPA	90
Mikkeller non-alcoholic 0,0%	90

CIDER

Somersby Apple Cider	70
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SODAVAND / SOFT DRINKS

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

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	60

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.