

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 475

Wine menu incl. mineral water 395

Must be chosen by the entire table

Snacks

Olives and salted Marcona almonds 55

Bread and whipped butter 35

Nordic sardines and grilled bread 85

Pata Negra (Iberico ham), matured for 36 months 50 g / 100 g 115 / 215

Entrées

Butternut squash, almonds, smoked vinaigrette and herbs 125

Cured Faroese salmon, beetroot juice, horseradish and trout roe 135

Grilled octopus, endive, tomaetoes and chimichurri 155

Beef tataré stirred at the table with shallots, capers, dijon mustard, tomato, cornichons, herbs and cognac 165

Plats

Mushroom risotto, parmesan, dashi and herbs (with black truffle +55) 195

Pasta Vongole, white wine, garlic, herbs and butter 225

Halibut with kombu algae, kale, parsley purée and elderflower sauce 295

Beef tenderloin, lardo, roasted lettuce, hay vinaigrette and morel mushrooms 345

Sharing for two

Grilled fish of the day, clam and oyster vinaigrette with herbs, and crushed potatoes with smoked butter 625

Supplements

French fries 45

Romaine salad with honey mustard vinaigrette, shallots and North Sea cheese 75

Grilled seasonal vegetables, smoked vinaigrette and aromatic herbs 85

Desserts

Baba au Rhum, white chocolate foam, syrup and crumble 115

Crème brûlée with sorbet 85

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

Ichiro's Malt & Grain World Blended Malt Whisky, Japan 125

Ærø Single Malt Whisky 2021, Denmark 125

El Pasador de Oro XO, Guatemala 115