

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 525

Wine menu incl. mineral water 395

Must be chosen by the entire table

Snacks

Olives and macadamia nuts 65

Squid croquettes with red pepper emulsion 75

Crispy fjord shrimp with smoked paprika, mayo and lemon 85

Entrées

White asparagus with smoked mayo, pickled onions and herbs 145

Aubergine terrine with tomato and Parmesan sauce 155

Brown crab with green asparagus, finger lime and wild garlic 165

Beef tartare with semi-dried tomatoes, shallots, olives and shiso 175

Plats

Crispy summer salad with vinaigrette, nuts and goat cheese 195

Pasta “MARTHA” 215

Meunière-style sole with lemon, capers and new Danish potatoes 325

Chicken with white asparagus, grilled spring onions and samphire 245

Beef fillet with green asparagus, baby onions and wild garlic chimichurri 325

Desserts

Brioche twist with ash, sugar, browned butter cream and chocolate ganache 115

Strawberries with white chocolate, vanilla ice cream and tarragon 105

Carrot gnocchi with sea buckthorn sorbet and crème double 95

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