

## 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.

### SNACKS

|                                                          |    |
|----------------------------------------------------------|----|
| Marinerede oliven & macadamianødder                      | 65 |
| Friturestegt blødskallet krabbe, mandler & urteemulsion  | 75 |
| Sprøde fjordrejer med røget paprika, mayonnaise & citron | 75 |

### CHAMPAGNE | SPARKLING WINE

|                                                            |           |
|------------------------------------------------------------|-----------|
| Copenhagen Sparkling Tea Company, blå, Organic, 0% Alcohol | 85 / 395  |
| Raimat, Cava Brut Nature, Catalonia, Spain                 | 85 / 395  |
| Thierry Fournier, Réserve Brut, Champagne, France          | 150 / 750 |
| Henri Giraud, Esprit Nature, Champagne, Aÿ, France         | 995       |

### WHITE WHITE

|                                                                           |           |
|---------------------------------------------------------------------------|-----------|
| Parey Dumont, Collection Prestige Chardonnay, Pays d'Oc, France           | 95 / 395  |
| La Playa, Sauvignon Blanc, Colchagua Valley, Chile                        | 110 / 425 |
| Tommasi, Pinot Grigio, Vigneto le Rosse, Italy                            | 120 / 465 |
| Weingut Riffel, Riesling, Trocken, Mosel, Germany                         | 120 / 475 |
| Château Ste. Michelle, Chardonnay, Limited Edition, Washington State, USA | 125 / 495 |

### ROSÉ WINE

|                                                   |          |
|---------------------------------------------------|----------|
| Marius rosé by Michel Chapoutier, Rhône, France   | 95 / 395 |
| 2022 Maison Saint Aix, Aix Rosé, Provence, France | 525      |

### RED WINE

|                                                                     |           |
|---------------------------------------------------------------------|-----------|
| M. Chapoutier, la Ciboise Rouge, Rhône, Luberon, France             | 95 / 395  |
| Proyecto Garnachas de España, Salvaje del Moncayo, Aragon, Spain    | 105 / 415 |
| Black Inc, Zinfandel, Lodi, California, USA                         | 110 / 435 |
| Umberto Cesari, Sangiovese, Laurento Riserva, Emilia-Romagna, Italy | 125 / 485 |

### SHARING MENU

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| 5 serveringer sammensat af køkkenet<br><i>Skal vælges af hele bordet</i>     | 485 |
| En aften med Martha – 1 glas mousserende vin, vinmenu, kaffe eller te & vand | 995 |
| Vinparringsmenu                                                              | 395 |

### STARTERS

|                                                                            |     |
|----------------------------------------------------------------------------|-----|
| <b>Eggplant</b><br>Auberginetermin, tomat & parmesanost                    | 155 |
| <b>Ceviche</b><br>Havbars, leche de tigre & koriander                      | 165 |
| <b>Summer Salad</b><br>Sprød salat, vinaigrette, nødder & dansk gedeost    | 155 |
| <b>Beef Tartare</b><br>Klassisk tatar, skalotteløg, kapers, tomat & cognac | 175 |

### MAINS

|                                                                                                                                |     |
|--------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Summer Pasta</b><br>Linguine, sommergrønt, fløde & parmesanost                                                              | 205 |
| <b>Sole</b><br>Meunière-stegt rødtunge, citron, kapers & nye danske kartofler                                                  | 345 |
| <b>Chicken</b><br>Kylling, babymajs, kantareller & kartoffelmos                                                                | 265 |
| <b>Tartare with French Fries</b><br>Klassisk tatar, skalotteløg, kapers, tomat, cognac & pommes frites                         | 245 |
| <b>Martha Burger</b><br>Grillet beef, kartoffelbolle, cheddarost, relish, trøffelsauce, tomat, syltede agurker & pommes frites | 235 |
| <b>Steak Frites</b><br>Grillet ribeye 300g, sauce bearnaise, pommes frites & salat                                             | 395 |

### DESSERTS

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| <b>“Snobrød”</b><br>Brioche, aske, sukker, brunet smørcreme & chokoladecreme | 115 |
| <b>Strawberries</b><br>Jordbær med hvid chokolade, vaniljeis & estragon      | 105 |
| <b>Sea Buckhorn</b><br>Havtornsorbet, piskefløde & gulerod                   | 85  |

### DRAUGHT BEER

|                           |    |
|---------------------------|----|
| Carlsberg Pilsner 4,6%    | 75 |
| Tuborg Classic 4,6%       | 85 |
| Kronenbourg 1664 Blanc 5% | 85 |
| Mikkeller IPA 5,5%        | 90 |

### APÉRITIFS

|                                        |     |
|----------------------------------------|-----|
| Aperol Spritz                          | 125 |
| Elderflower Spritz                     | 125 |
| Limoncello Spritz                      | 125 |
| Negroni - Gin, Campari, sweet vermouth | 120 |
| GinTonic - Gin, tonic & rosemary       | 130 |

### SODA

|                                    |    |
|------------------------------------|----|
| Pepsi   Pepsi Max   Mirinda   7 Up | 40 |
| Water ad libitum Still   Sparkling | 35 |

### HOT DRINKS

|                                                                |                       |
|----------------------------------------------------------------|-----------------------|
| Americano                                                      | 40                    |
| Espresso                                                       | Single 35 / Double 45 |
| Cortado                                                        | 45                    |
| Cappuccino                                                     | 50                    |
| Caffè latte                                                    | 50                    |
| Organic tea<br><i>Please ask your waiter for the selection</i> | 50                    |

### AFTER DINNER

|                                                          |     |
|----------------------------------------------------------|-----|
| Espresso Martini                                         | 120 |
| Irish Coffee                                             | 120 |
| Merlet XO Cognac, France                                 | 105 |
| Gelas Armagnac 20 ans, France                            | 95  |
| Merlet Eau de Vigne                                      | 95  |
| Comte Louis de Lauriston Calvados Fine, France           | 95  |
| Ichiros Malt & Grain World<br>Blended Malt Whisky, Japan | 125 |
| Ærø Single Malt Whisky 2021, Denmark                     | 125 |
| El Pasador de Oro XO, Guatemala                          | 115 |