



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

Lobster bisque, scallop soufflé, apple, fermented kohlrabi, hazelnuts and gooseberries ^(L) Hummerbisque, kammuslingsoufflé, æble, fermenteret glaskål, hasselnødder og stikkelsbær ^(L)	185
Mosaic of salted cod, romanesco, brussels sprouts, spinach purée, crispy Vesterhavsost and pumpkin seed oil ^(L) Mosaik af saltet torsk, romanesco, rosenkål, spinatpuré, sprød Vesterhavsost og græskarkerneolie ^(L)	165
Tartare of beef tenderloin, egg yolk, capers, cornichons and potato chips Rørt tatar af oksemørbrad, æggeblomme, kapers, cornichoner og kartoffelchips	175
Grilled pointed cabbage, piment d'Espelette, bean purée, caramelized cashews and parsley (vegan) ^(N) Grillet spidskål, piment d'Espelette, bønnecreme, karamelliserede cashewnødder og persille (vegansk) ^(N)	145
Cesar salad, romaine lettuce, croutons, parmesan and anchovy dressing ^(G) Cæsarsalat, hjertesalat, croutoner, parmesan og ansjosdressing ^(G)	125
Add grilled chicken skewer/tilføj grillet kyllingespyd	85

The Table Menu 495

3 courses chosen by the chef

3 retter udvalgt af kokken

Wine Menu 350

Mains/Hovedretter

Hopballe Mølle chicken, pommes Anna, Tuscan kale purée, chicken jus, truffle, and confit Jerusalem artichokes ^(L)	275
Hopballe Mølle kylling, pommes Anna, palmekålpuré, hønsesky, trøffel, og confiterede jordkokker ^(L)	
Schnitzel of Duroc pork, carrots, capers, brown butter, horseradish, savoy cabbage, pearl onions and ventrèche bacon ^(L, G)	345
Schnitzel af Duroc-gris, gulerødder, kapers, brunet smør, peberrod, savoykål, perleløg og ventrèche bacon ^(L, G)	
Ribeye of Danish veal, green peppercorn sauce, béarnaise, French fries and green salad ^(L)	395
Ribeye af dansk kalv, grøn pebersauce, bearnaisesauce, pommes frites og grøn salat ^(L)	
Halibut en croûte, piperade, fish fumet, bean and almond purée and green olives ^(L, G, N)	365
Helleflynder en croûte, piperade, fiskefumet, bønne- og mandelpuré og grønne oliven ^(L, G, N)	
Bolognese with beluga lentils, wild mushrooms, potato purée and olive oil (Vegan)	265
Bolognese på beluga linser & vilde svampe, kartoffelpuré og olivenolie (Vegansk)	
Classic Marriott cheddar bacon burger, burger dressing, pickled gherkins and potato brioche bun served with French fries ^(L, G)	235
- 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	

Desserts/Desserter

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

Kids' menu/Børnemenü

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

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.