
4 - RETTERS BRYLLUPSMENUER / 4 - COURSE WEDDING MENUS

JANUAR – FEBRUAR – MARTS / JANUARY – FEBRUARY – MARCH

FORRET / FIRST COURSE

Rimmede kammuslinger, emulsion af havre, muslingesaft, dild- og østersvinaigrette, fedtegrever & syltet glaskål

Cured scallops, emulsion of oats, dill- and mussel vinaigrette, greaves & pickled turnip cabbage

MELLEMRET / MIDCOURSE

Bagt Vesterhavstorsk, Sauce Matelote, fermenterede gulerødder, syltede ribs & timian

Baked North Sea Cod, Sauce Matelote, fermented carrots, pickled white currants & thyme

HOVEDRET / MAIN COURSE

Dansk kalvemørbrad, kalvekæber braiseret i rødbeder, solbær & syltede rødbeder

Med: Pommés rösti, peberrod, sortkålspuré, røget marv & confiterede løg.

Danish veal tenderloin, veal cheeks braised in beetroots, blackcurrants & pickled beetroots

With: Pommés rösti, horseradish, black kale puree, smoked marrow & onion confit

DESSERT / DESSERT

Pære bavaois, sprød mørdej, valnøddeis, pæregelé & revet trøffel

Bavaois of pear, short crust, walnut ice cream, pear gel & truffle

4-RETTERS BRYLLUPSMENUER / 4-COURSE WEDDING MENUS

APRIL – MAJ – JUNI / APRIL – MAY – JUNE

FORRET / FIRST COURSE

Rå rejer, muslingefløde, kamilleolie, knoldselleri, forårsblomster & puffet boghvede

Raw shrimps, mussel cream, chamomile oil, spring flowers & puffed buckwheat

MELLEMRET / MIDCOURSE

Bagt helleflynder, asparges & Sauce Blanquette af ramsløg

Baked halibut, asparagus & Sauce Blanquette of ramsons

HOVEDRET / MAIN COURSE

Dansk kalvemørbrad, kroketter af kalvehale, morkler & portvinsauce

Med: Spinatpuré, nye kartofler, løgkarse & rehydrerede gulerødder i svampefond

Danish veal tenderloin, veal tail croquettes, morels, port wine sauce

With: Spinach puree, new potatoes, onion cress & rehydrated carrots in mushroom stock

DESSERT / DESSERT

Rabarber, tonkabønner, fløde iscreme med varmekrydderier, olivenolie,
bagt hvid chokolade & puffede hvedekerner

Rhubarb, tonka beans, ice cream on heavy cream with warm spices, olive oil,
caramelized white chocolate & puffed pearl barley



MARRIOTT
COPENHAGEN

4-RETTERS BRYLLUPSMENUER / 4-COURSE WEDDING MENUS

JULI – AUGUST – SEPTEMBER / JULY – AUGUST – SEPTEMBER

FORRET / FIRST COURSE

Saltede kammuslinger, tomatconsommé, Ibericoskinke, pinjekerner, kørvel & syltede grønne tomater

Cured scallops, tomato consommé, Iberico ham, pine nuts, chervil & pickled green tomatoes

MELLEMRET / MIDCOURSE

Bagt slethvar, bisque af strandkrabbe, Rømmørej, grillede majs, fjordrejer & estragonolie

Baked brill, bisque of beach crab, grilled corn, Baltic prawns & tarragon oil

HOVEDRET / MAIN COURSE

Dansk kalvemørbrad, Pommes Anna & persillehollandaise

Med: Rielette af tværreb, saltede stikkelsbær, pastinakker, syltede porreblomster & vild brøndkarse

Danish veal tenderloin, Pommes Anna & parsley hollandaise

With: Rilette of short ribs, salted gooseberries, parsnips, pickled leek blossoms & watercress

DESSERT / DESSERT

Jordbær Romanoff, vanilje softice, tørret kornblomst & morgenfruer

Strawberries Romanoff, vanilla bean soft ice, dried flowers & marigold

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OKTOBER – NOVEMBER – DECEMBER / OCTOBER – NOVEMBER - DECEMBER

FORRET / FIRST COURSE

Dansk blæksprutte & østers, creme fraiche 48%, brændt dildolie, friteret kartoffel spiral & karse

Danish squid & oysters, creme fraiche 48%, charred dill oil, fried potato spiral & cress

MELLEMRET / MIDCOURSE

Skummende jomfruhummerbisque, let pocheret jomfruhummer, syltede grønne jordbær, hytteost & koldpresset græskarkerneolie.

Foaming Norwegian lobster bisque, lightly poached Norwegian lobster, pickled green strawberries, cottage cheese & pumpkinseed oil

HOVEDRET / MAIN COURSE

Trøffel farseret dansk kalvemørbrad, madeirasauce & jordskokker i fumet

Med: Kartoffelpuré med Karl Johan smør, kastanje, confiterede jordskokker, revet Vesterhavsost & syltede hyben

Truffle farced Danish veal tenderloin, madeira sauce & sunchokes in fumet

With: Potato puree with Porcini mushroom butter, chestnut, sunchoke confit, shredded North Sea Cheese & pickled rosehips

DESSERT / DESSERT

Hvid chokoladerisotto, kirsebær, appelsin kaviar, guldstøv & puffed ris chips

White chocolate risotto, cherries, orange caviar, gold dust & puffed rice chips