



Dinner

COPENHAGEN PIER
TABLE

Snacks

Lobster and seaweed chips Hummer- og tangchips	55
Nocellara olives Nocellara-oliven	55
Salted almonds Saltede mandler	55
Beer sausage bites Ølpølse-hapsere	55
Truffle potato chips Trøffelchips	55

Small plates/Små retter

Croquette of salted cod & dried and smoked commom dab, fermented garlic and tomato powder Krokkette af klipfisk & bakskuld, fermenteret hvidløg og tomatpulver	135
Bisque of Jerusalem artichoke, fried artichoke, hazelnut and tarragon (Vegan) Jordkokkebisque, friteret jordkokker, hasselnød og estragon (Vegansk)	145
Tartare of beef tenderloin, egg yolk, capers, cornichons and potato chips Rørt tatar af oksemørbrad, æggeblomme, kapers, cornichoner og kartoffelchips	175
Scallops & kiwi aguachile, jalapeño, cilantro and olive oil Kammusling & kiwi aguachile, jalapeño, koriander og olivenolie	165
Cesar salad, romaine lettuce, croutons, parmesan and anchovy dressing Cæsarsalat, hjertesalat, croutoner, parmesan og ansjosdressing	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

Tournedos Diane, wild mushroom sauce with cognac & dijon mustard, pommes rissoles and green salad	495
Tournedos Diane, sauce på vilde svampe med cognac & dijonsennep, pommes rissoles og grøn salat.	
Schnitzel of Duroc pork, Danish cheese sauce, brussels sprouts, pickled green starwberries and wild watercress	345
Schnitzel af Duroc-gris, sauce på Vesterhavsost, rosenkål, syltede grønne jordbær og vild brøndkarse	
Venison meatball, smoked bone marrow, glazed celeriac, lingonberries and chicken blanquette	295
Vildtfrikadelle, røget marv, glaseret knoldselleri, tyttebær og hønsblanquette	
Poached hallibut, lobster bisque, lobster oil, white carrots, macadamia nut and bergamot	425
Pocheret helleflynder, hummerbisque, hummerolie, hvide gulerødder, macadamianød og bergamotte	
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 cheese & bacon burger, burger dressing, pickled gherkins and brioche potato bun.	235
- Choose between beef or a 100% plant-based alternative	
Klassisk Marriott cheddar & bacon-burger, burgerdressing, syltede drueagurker og brioche burgerbolle.	
- Vælg mellem oksekød eller et 100% plantebaseret alternativ	

Desserts/Desserter

Brownie, salted caramel, hazelnuts and soft vanilla ice cream	115
Brownie, saltkaramel, hasselnødder og rørt vaniljeis	
Apple tarte tatin, creme fraiche and cardamom	95
Æble tarte tatin, creme fraiche og kardemomme	
Arla Unika cheeses, chutney and grilled ryebread	125
Arla Unika oste, chutney og grillet rugbrød	

Kids' menu/Børnemenü

Cheeseburger, French fries and ketchup	135
Cheeseburger, pommes frites og ketchup	
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.