



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

New Danish potatoes, green asparagus, cold sauce mousseline, lovage, radishes and buckwheat (V) Nye danske kartofler, grønne asparges, kold sauce mousseline, løvstikke, radiser og boghvide (V)	125
Norway lobster au gratin, herb butter and grilled lemon Gratineret jomfruhummer, urtesmør og grillet citron	each/stk. 95
Citrus marinated salmon, sauce rouille, semi-dried tomatoes, basil and croutons Citrusmarineret laks, sauce rouille, semi-dried tomat, basilikum og croutoner	165
Steak tartare, egg yolk, capers, cornichons, tarragon and potato chips Rørt tatar, æggeblomme, kapers, cornichoner, estragon og franske kartofler	165
Cesar salad, romaine lettuce, croutons, parmesan and anchovy dressing Cæsarsalat, hjertesalat, croutoner, parmesan og ansjøs dressing	125
Add grilled chicken/tilføj grillet kylling	85

### The Table Menu 495

3 courses chosen by the chef  
3 retter udvalgt af kokken

### Wine Menu 350

### Mains/Hovedretter

Beef tenderloin, sauce bordelaise, white currants, chanterelles, smoked bone marrow, hasselback potato and horseradish cream	395
Oksemørbrad, sauce bordelaise, hvide ribs, kantareller, røget marv, hasselback-kartoffel og peberrodsfløde	
Add 10 g white sturgeon caviar/tilføj 10 g hvid stør kaviar	395
Schnitzel of Duroc pork, sauce hollandaise with parsley, peas a la francaise, nasturtium and grated smoked Danish cheese	345
Schnitzel af Duroc-gris, sauce hollandaise med persille, ærter a la francaise, blomsterkarse og revet røget vesterhavsost	
Guinea fowl au vin blanc, small carrots, morels, asparagus and potato purée	260
Perlehøne au vin blanc, karotter, morkler, asparges og kartoffelpuré	
Gnocchi au gratin, butternut squash, sage, butter lettuce, baked ricotta, pumpkin seeds and watercress (V)	245
Gratineret gnocchi, butternut squash, salvie, hovedsalat, bagt ricotta, græskarkerner og brøndkarse (V)	
Baked halibut, beurre blanc provençale, potato purée, fennel and trout roe	385
Bagt helleflynder, beurre blanc provençale, kartoffelpuré, fennikel og ørredrogn	
Classic Marriott cheddar cheese & bacon burger, burger dressing, pickled gherkins and brioche potato bun	225
Klassisk Marriott cheddar & bacon-burger, burgerdressing, syltede drueagurker og brioche burgerbolle	

### Desserts/Desserter

Strawberries Romanoff, vanilla soft ice, freeze-dried strawberries and candied violets	105
Jordbær Romanoff, rørt vaniljeis, frysetørret jordbær og kandiserede violer	
Chocolate tart, fresh raspberries and caramelized peach sorbet	125
Chokoladetærte, friske hindbær og karamelliseret ferskensorbet	
Arla Unika cheeses, chutney and grilled ryebread	95
Arla Unika oste, chutney og grillet rugbrød	

### Kids' menu/Børnemenü

Cheeseburger, French fries and ketchup	125
Cheeseburger, pommes frites og ketchup	
Chicken nuggets, French fries and ketchup	135
Kyllingenuggets, 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.