

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.

Mousseux

NV – Copenhagen Sparkling Tea Company, BLÅ, Organic, 0% Alcohol 85 / 395

NV – Raimat, Cava Brut Nature, Catalonia, Spain 85 / 395

Vin Blanc

2021 Dyrehøj Vingaard, RÖS Solaris Reserve, Denmark 125 / 575

2019 Domäne Wachau, Grüner Veltliner – Prestige, Wachau, Austria 85 / 385

2020 Weingut Riffel, Riesling – Scharlachberg – Trocken, Rheinhessen, Germany 95 / 445

2022 Parey Dumont, Collection Prestige Chardonnay, Pays d'Oc, France 95 / 395

2022 Domini Del Leone, Pinot Grigio, Veneto, Venezia, Italy 95 / 450

Vin Rosé

2021 Dyrehøj Vingaard, RÖS Cuvée Rosé, Denmark 95 / 495

2022 Maison Saint Aix, Aix Rosé, Provence, France 105 / 525

Vin Rouge

2017 Château De Ricaud, Cadillac, Bordeaux, France 105 / 510

2020 Château Courac, Côtes du Rhône, France 95 / 510

2019 Nals Margreid, Pinot Noir – Angra, Alto Adige, Italy 95 / 495

2020 Proyecto Garnachas de España, Salvaje del Moncayo, Aragon, Spain 95 / 485

2018 Noble Vines, Marquis Red, California, USA 125 / 575

Dinner menu

5 servings composed by the kitchen 475
(with winemenu incl. mineral water +295)

Snacks

Olives and salted Marcona almonds 55

Bread and whipped butter 35

Nordic sardines and grilled bread 85

Fried polenta with olive tapenade 65

Pata Negra (Iberico ham), matured for 36 months 50 g / 100 g 115 / 215

Entrées

Salmon ceviche with yuzu and ponzu and Belgian endive with chili 135

Veal terrine with sherry gastrique, smoked mayo, horseradish and herbs 115

Beef tataré stirred at the table with shallots, capers, dijon mustard, tomato, cornichons, herbs and cognac (with French fries +35) 155

Plats

Pappardelle with squash, white wine, shallots, ricotta and herbs 175

Moules Marinières – Steamed mussels with garlic, butter and parsley (with French fries +35 or pasta +35) 155

Grillet mackerel with a variation of tomatoes 235

Ribeye 250 g with sauce bearnaise and French fries 395

Burger

Beef burger, brioche bun, cream cheese, tomato relish, Danish cheese and bacon 205

Supplements

French fries 45

Romaine salad with citrus vinaigrette, Danish cheese and herbs 55

Fresh tomato salad, tomato sorbet and basil 65

Fromage

Aged Comté with truffle honey and crispbread 125

Desserts

Raspberry tart with yogurt sorbet 85

Crème brûlée with blood orange sorbet 75

Bière pression

Carlsberg Pilsner 75

Tuborg Classic 75

Kronenbourg 1664 Blanc 85

Jacobsen Experimental Brew 85

Soda

Coca Cola, Fanta, Sprite, Lemon 40

Mineral water ad libitum 40

Cocktails and Apéritifs

Limoncello Spritz 115

Aperol Spritz 115

Kir Royale 125

Negroni 125

Sweet Memories 125

Martha's Passion 115

Espresso Martini 120

Cherry Gin & Tonic 105

Merlet & Tonic 105

Digestifs

Merlet XO Cognac, France 105

Gelas Armagnac 20 ans, France 95

Merlet Eau de Vigne 95

Comte Louis de Lauriston Calvados Fine, France 95

Marolo Grappa di Nebbiolo, Italy 95

Ichiros Malt & Grain World Blended Malt Whisky, Japan 125

Ærø Single Malt Whisky 2021, Denmark 125

El Pasador de Oro XO, Guatemala 115