

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
2023 La Motte, Private Cellar, Sauvignon Blanc, Franschhoek, South Africa	110 / 495

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 Vieux Moulin, Natura Humana, Corbières, Languedoc-Roussillon, France	95 / 475
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

Snacks

Olives and salted Marcona almonds	55
Bread and whipped butter	35
Nordic sardines and grilled bread	85
Croquettes with rabbit confit	65
Pata Negra (Iberico ham), matured for 36 months 50 g / 100 g	115 / 215

Entrées

Hay-smoked Faroese salmon with green asparagus, buttermilk and dill oil	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 tomato, garlic, white wine and basil	175
Moules Marinières – Steamed mussels with garlic, butter and parsley (with French fries +35 or pasta +35)	155
Grillet mullet with white asparagus, sage and browned butter	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
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Supplements

French fries	45
Romaine salad with citrus vinaigrette, Danish cheese and herbs	55
Polenta with grilled palm kale, sage and roasted hazelnuts	65

Fromage

Aged Comté with truffle honey and crispbread	125
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Desserts

Lemon pie made of lemon curd, shortcrust pastry and meringue	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

Cafés

Espresso	35/45
Cappuccino	39
Caffe latte	39
Hot chocolate	45
Organic tea	40
Please ask your waiter for the selection	

Handmade chocolate 85

Apéritifs

Kir Royale	125
Cherry Gin & Tonic	105
Merlet & Tonic	105
Aperol Spritz	115

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