

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 – Codorníu 1551, Cava Brut, 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
2020 Marterey, Chardonnay, Languedoc-Roussillon, France	85 / 385
2020 Nals Margreid, Hill Pinot Grigio, Alto Adige, Italy	95 / 410
2020/21 Clos Henri, Sauvignon Blanc – Estate, Marlborough, New Zealand	125 / 525

Vin Rosé

2021 La Petite Laurette du Midi, Pays d'Oc, France	105 / 510
2021 Dyrehøj Vingaard, RÖS Cuvée Rosé, Denmark	95 / 495

Vin Rouge

2018 Château Fontarney, Margaux, Bordeaux, France	105 / 510
2020 Vieux Moulin, Natura Humana, Corbières, Languedoc-Roussillon, France	95 / 475
2020 Maison Louis Jadot, Bourgogne Côte d'Or, Bourgogne, France	135 / 625
2019 Nals Margreid, Pinot Noir – Angra, Alto Adige, Italy	95 / 495
2019 Bodegas Tempore, Tempranillo – Generación 76, Aragon, Spain	85 / 395
2018 Noble Vines, Marquis Red, California, USA	125 / 575

Dinner menu

3 courses composed by the kitchen 450

Snacks

Olives and salted Marcona almonds	55
Brioche bread and whipped butter	45
Nordic sardines and grilled bread	110
Pata Negra (Iberico ham), matured for 36 months 50 g / 100 g	115 / 215

Entrées

Burrata with pickled green tomatoes and herbs	115
Creamy mushroom toast with thyme and parsley	135
Lobster bisque with pumpkin and butter fried scallops	155
Smoked Faroese salmon with sour cream, trout roe and herb salad	135
Beef tataré stirred at the table with shallots, capers, dijon mustard, tomato, cornichons, herbs and cognac	145

Plats

Celeriac – Caramelized with morel vinaigrette and roasted nuts (vegan)	175
Moules Marinières – Steamed mussels with white wine, fennel crudité and herbs	185
Spaghetti Vongole – Steamed heart mussels with garlic, butter and parsley	190
Halibut – Grilled with butter, mushrooms, shallots and thyme sauce	255
Poussin – Roasted with Jerusalem artichokes, burnt pearl onions and mustard cream sauce	235
Beef tenderloin – 220 g with sauce bearnaise and French fries	325

Burger

Beef burger, potato bun, salad, tomato relish, Danish cheese and French fries	205
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Supplements

French fries	45
Green salad	45
Aligot (French creamy mashed potato with cheese and butter)	55
Grilled vegetables	55

Fromage

Danish North Sea Cheese Grube with rose hip, green tomatoes and crispbread	125
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Desserts

Tarte Tatin with vanilla ice cream	85
Crème brûlée	75
White chocolate parfait with meringue and blackberry sauce	85

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

Hot chocolate	45
Organic tea	40

Please ask your waiter for the selection

Handmade chocolate

Handmade chocolate	85
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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