

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.

SNACKS

Marinated olives & macadamia nuts	65
Pork rind & vinegar powder	55
Fried squid, lemon mayonnaise & herbs	85
Fries, truffle & chives	75

CHAMPAGNE | SPARKLING WINE

Copenhagen Sparkling Tea Company, blå, Organic, 0% Alcohol	85 / 395
Rimat, Cava Brut Nature, Catalonia, Spain	95 / 420
Thierry Fournier, Réserve Brut, Champagne, France	150 / 750
Henri Giraud, Esprit Nature, Champagne, Aÿ, France	995

WHITE WINE

Parey Dumont, Collection Prestige Chardonnay, Pays d'Oc, France	105 / 420
La Playa, Sauvignon Blanc, Colchagua Valley, Chile	115 / 455
Tommasi, Pinot Grigio, Vigneto le Rosse, Italy	125 / 485
Weingut Riffel, Riesling, Trocken, Rheinhessen, Germany	130 / 510
Château Ste. Michelle, Chardonnay, Limited Edition, Washington State, USA	140 / 555

ROSÉ WINE

Marius rosé by Michel Chapoutier, Rhône, France	100 / 395
Maison Saint Aix, Aix Rosé, Provence, France	545

RED WINE

M. Chapoutier, la Ciboise Rouge, Rhône, Luberon, France	110 / 425
Proyecto Garnachas de España, Salvaje del Moncayo, Aragon, Spain	115 / 445
Black Inc, Zinfandel, Lodi, California, USA	120 / 475
Umberto Cesari, Sangiovese, Laurento Riserva, Emilia-Romagna, Italy	125 / 485
3 Wooly Sheep, Pinot Noir, Hawke Bay, New Zealand	140 / 525

The menu might be subject to minor changes & availability.
Prices are in DKK & include VAT & service. Concerns about allergies or special diets? Please contact our staff.

SHARING MENU

5 Servings composed by our kitchen <i>Must be chosen by the entire table</i>	485
An evening with Martha – 1 glass sparkling wine, wine pairing menu, coffee or tea & water	995
Wine pairing menu	395

STARTERS

Scallops Browned cauliflower puree, crudité & hazelnuts	185
Butternut Squash Smoked vinaigrette, hazelnuts & herbs	165
Halibut Green tomatoes, turnip & cress	175
Winter Salad Variation of salads, Jerusalem artichokes, pickled gooseberries, nuts & parmesan	165
Beef Tartare Beef tartare with Jerusalem artichokes, pickled mustard seeds & smoked mayonnaise	185

MAINS

Ravioli del Plin Homemade pasta, pumpkin, butter & sage	215
Sole Meunière-style, browned butter sauce, lemon, capers & small potatoes	365
Chicken Panfried, palm kale, shallots, mashed potato & blanquette sauce	265
Tartare with French Fries Beef tartare, Jerusalem artichokes, pickled mustard seeds, smoked mayo & French fries	255
Martha Burger Grilled beef, potato bun, smoked onion relish, truffle sauce, watercress & French fries	245
Steak Frites Grilled rib eye 300g, sauce bearnaise, French fries & side salad	395

DESSERTS

"Snobrød" Brioche twist with ash, sugar, browned butter cream & chocolate ganache	115
Lemon Lemon mousse, lemon curd, crumble, dried olives & lemon thyme oil	105
White Chocolate Mousse, sponge cake & forest berries	85

DRAUGHT BEER

Carlsberg Pilsner 4,6%	75
Tuborg Classic 4,6%	85
Kronenbourg 1664 Blanc 5%	85
Jacobsen Yakima IPA 6,5%	95

APÉRITIFS

Aperol Spritz	125
Elderflower Spritz	125
Limoncello Spritz	125
Negroni - Gin, Campari, sweet vermouth	120
GinTonic – Gin, tonic & rosemary	130

SODA

Pepsi Pepsi Max Mirinda 7 Up	45
Water ad libitum Still Sparkling	35

HOT DRINKS

Americano	40
Espresso	Single 35 / Double 45
Cortado	45
Cappuccino	50
Caffè latte	50
Organic tea <i>Please ask your waiter for the selection</i>	50

AFTER DINNER

Espresso Martini	120
Irish Coffee	120
Merlet XO Cognac, France	105
Gelas Armagnac 20 ans, France	95
Old Fashioned	125
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 Rum 2021, Denmark	140
El Pasador de Oro XO, Guatemala	115