

## 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 – Rimat, 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
Winemenu incl. mineral water	295

### Snacks

Olives and salted Marcona almonds	55
Bread and whipped butter	35
Nordic sardines and grilled bread	85
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
Straciatella with variation of tomatoes and basil	125
Beef tataré stirred at the table with shallots, capers, dijon mustard, tomato, cornichons, herbs and cognac (with French fries +35)	155

### Plats

Spaghetti with squash, white wine, shallots, parmesan and chives	175
Moules Marinières – Steamed mussels with garlic, butter and parsley	175
Grillet mackerel with a variation of tomatoes	250
Ribeye 250 g with sauce bearnaise and French fries	425

### 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

### Desserts

Raspberry tart with vanilla ice cream	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