

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.

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.

MARTHA Brasserie

3 Course Menu

Experience an evening in Martha Brasserie with a set three course menu comprised of our favourite dishes & flavours from the menu	485
Wine pairing menu - including still & sparkling water	395

SNACKS & LIGHT

Marinated olives & macadamia nuts	65
Burrata Olive oil & focaccia bread	85
Nordic Sardines Canned, lightly smoked with lemon, herbs & bread	95
Potato Croquettes Add Ibérico ham & cheese +35	85

STARTERS

Bottoni Pasta Filled pasta with mushroom, mushroom consommé & parmesan cream	175
Moules Marinières Blue mussels, white wine, shallots, thyme & parsley	185
Cod Carpaccio Cod, green tomatoes, olive oil, lemon, black olives & watercress	175
Beef Tartare Classic tartare, smoked egg yolk & herb salad	185

MAINS

Cauliflower Roasted cauliflower, browned butter, capers, hazelnuts & parsley	215
Romaine Salad Grilled romaine, sour smoked cream dressing, North Sea cheese, anchovy & smoked almonds	195
Halibut Steamed halibut, potato-leek cream, mushrooms, samphire & gratinated potato	345
Chicken Chicken thigh, celeriac, pickled onions, creamy chicken sauce, horseradish & cream polenta with radicchio	265
Martha Burger Grilled beef, potato bun, red onions relish, smoked cheddar, watercress, tomato & 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	95
Vanilla Ice Cream Smoked caramel sauce & crispy chocolate	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	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
Ichiros Malt & Grain World Blended Malt Whisky, Japan	125
Ærø Single Malt Rum 2021, Denmark	140
El Pasador de Oro XO, Guatemala	115