# MENU
## HOTEL MARSELIS

## Season menu
*only for the whole table*

**Pumkin soup**
Seed- oil - creme fraiche 48 %

**Chicken balloutine**
*Carrots in variation - onions - chicken jus with carrot*

**Creme Brulée**
*White chocolate - sorbet*

**475**

## Snacks

| | |
|---|---|
| Sour cream & onion chips with dip | **35** |
| Pork cracklings with piment d´espelette | **25** |
| Smoked almonds & green olives | **35** |
| Charcuteri from Troldgården<br>Served with parsley pesto amd bread | **125** |

## Starter

### PUMKIN SOUP (V) — 125
Seeds - chili oil - creme fraiche 48 %

### ARANCINI (V) — 135
Feta creme - garlic - basel oil - grilled and picled bell peber

### SMOKED SALMON — 165
*Cold smoked salmon - smoked cheese creme - ryebread crumble*

Information about the content of allergenic ingredients in our dishes can be obtained by contacting the restaurant staff.

## Main

### CHICKEN BALLOUTINE — 285
Carrots in variation - caramalized onions - chicken jus with carrot and onien cress

### BRAISED PORK CHEEKS — 285
Different kind og kale - lingon berry - pearl onions - sauce jus

### SALT BAKED CELLERIC (V) — 265
Kale - pie with autums greens - Granobloise

### FRIED WHITE FISH — 285
Pumkin puré - leeks - pie with autums greens - fennel - fish fumé with herb oil

### RIB-EYE 250 G. — 395
Sauce au poivre - salad

All main courses comes with crushed potatos

### MARSELIS´ BURGER — 245
Beef Burger (200 g) with Havarti,
onion-bacon jam, pickles, and burger dressing
Served with French fries and mayo
*Available as a vegetarian option*

## Dessert

### CHEESECAKE — 125
strawberry- chocolate - vaillacake crumble with browned butter

### CREME BRULÉE — 125
White chocolate - sorbet

### 3 UNIKA CHEESE — 145
Served with crispbread and compote

# MENU

## HOTEL MARSELIS

## Kids menu

**CHILDREN'S CHICKEN BURGER** — 125
Fresh vegetables & French fries

**BREADED FRESH FISH** — 125
Fresh vegetables & French fries

**CHICKEN NUGGETS** — 125
Fresh vegetables & French fries

**FRENCH FRIES** — 35
Served with ketchup & remoulade

## Beverages

**SOFT DRINKS 0.25L** — 45
Cola, Cola Zero, Schweppes Lemon, Sprite, Orange Squash, Ramløsa & Ramløsa with Citrus

**JUICE** — 55
*Elderflower/Rhubarb/Blackcurrant*

**EBELTOFT MICRO BREWERY**

| | |
|---|---|
| Razzberry-/*Rhubarb-/Orange soda* | 65 |
| Wildflower I.P.A 33 cl. | 85 |

**DRAFT BEER 40CL**

| | |
|---|---|
| Carlsberg Pilsner | 65 |
| Tuborg Classic | 65 |
| Kronenbourg blanc | 75 |
| Stonewall IPA | 75 |
| Herslev hvedeøl | 75 |
| Ale no 16 | 75 |
| Skands "Blå Chimpanse" | 75 |

Filtered water still or sparkling ad libitum **25** per person

### *OPENING HOURS*

*À la carte kitchen:*
*Monday - Saturday from 18:00 to 21:00*
*Bar:*
*Monday - Saturday from 15:00 to 23:00*
*Please note: We reserve the right to make changes to opening hours.*

### *HOTEL MARSELIS - AARHUS*

*Strandvejen 25, 8000 Aarhus C*
*+45 86 14 44 11*
*www.holtelmarselis.com*