

# MAR CHICA'S MENU



Updated March 12th, 2025



*Greetings from the kitchen  
Homemade bread and butter*



Fjord Trout / Horseradish / Ponzu / Mango / Avocado / Cucumber



Beetroot / Goat Cheese / Smoked Almond / Duck Liver



Broccoli Veloute / Quail / Parmesan / Madras Curry



Skrei / Sauerkraut / Smoked Eel / Mustard Beurre Blanc



Magret de Canard / Aji Amarillo / Swede / Tarragon / Orange / Pink Pepper



Selection of Cheeses / Banana Bread

























Baileys / Banana / Yoghurt / Almond

## PRICE

per person

## Wine pairing

4 dishes	€ 44.50	   	€ 22.00
5 dishes	€ 56.50	    	€ 27.50
6 dishes	€ 66.50	     	€ 33.00
7 dishes	€ 76.50	      	€ 38.50

*Menu changes regularly to allow for our creativity, and allowing us to work with seasonal products from small producers. The menu may be subject to daily changes. For allergens, please consult us in advance.*