

NEW YEARS MENU

13 COURSE MENU- 1000KR

LOBSTER TEMPURA

Black truffle mayo, ponzu foam

TOM YUM GOONG SOUP

Thai coconut soup with shrimps, ginger, thai basil, coriander, lime

TUNA TARTAR

Yuzu emulsion, nasturtium, puffed rice

WAGYU TATAKI

Wagyu fat, goji ponzu sauce, lotus root

PORK BELLY

Orange miso glaze, pickled jalapenos

SALMON ROLL

Salmon, Trout roe and sesame sauce

OTORO SASHIMI

Blue fin tuna, wasabi ponzu sauce

HAMACHI SASHIMI

Hamachi, yuzu and black truffle emulsion

BLACKENED COD

Miso marinated blackened cod, yuzu miso, pickled daikon

BEEF STRIPLOIN

Kefir lime sauce, Jalapeno salsa

GRILLED VENISON

Butternut squash pure, black currant yuzu sauce.

BROCCOLINI

Black truffle miso sauce, fresh summer truffle

MANGO PANNA COTTA

Coconut sorbet, passion fruit coulis

GATEAU MARCEL

Miso sesame crumble, vanilla ice cream

9 COURSE MENU- 700KR

WAGYU TATAKI

Wagyu fat, goji ponzu sauce, lotus root

SCALLOP TARTAR

Scallops, cucumber, yuzu mayo, puffed rice noodles

PORK BELLY

Orange miso glaze, pickled jalapenos

DEVILS CRISPY EBI AND SALMON

Crispy shrimp, cucumber, salmon, sriracha sauce, unagi sauce

HAMACHI SASHIMI

Hamachi, yuzu and black truffle emulsion

SHRIMP TEMPURA

Chili mayo, ponzu sauce

BEEF STRIPLOIN

Kefir lime sauce, Jalapeno salsa

BROCCOLINI

Black truffle miso sauce, fresh summer truffle

CHEFS RICE

Jasmin rice, teriyaki sauce, chili mayo, mixed sesame, spring onion

MANGO PANNA COTTA

Coconut sorbet, passion fruit coulis

GATEAU MARCEL

Miso sesame crumble, vanilla ice cream

Reservations are available via asian@themarketcph.dk
Booking is confirmed once deposit of 500kr per person has been received.
Please make a note in your payment: NYE DEPOSIT- booking name

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