

RESTAURANT

Isabell

EN GOD START

Crémant de Limoux, Frankrig
105 / 535

2 glas Crémant + 2 valgfrie snacks
295

Carte Blanche, Bernard Remy, Frankrig
795

FORRETTER

STEGTE JOMFRUHAMMER 165

Røget rejebisque, fermenterede hvide asparges, syltet fennikel & dildolie
Wie im Fluge, Riesling, Goldatzel, Rheingau, Tyskland

HELLEFLYNDER CRUDO 155

Saltede stikkelsbær, grønne jordbær, dild, brændt agurk & østers emulsion
Pino & Toi, Maculan, Veneto, Italien

OKSETATAR 165

Håndskåret oksetatar med syltede cherrytomater, peberrodscreme, sprød Vesterhavssost & purløg
La Lutine, Beaujolais Villages, Dom. des Terres Vivante, Frankrig

KANTARELTOAST KAN LAVES PLANTEBASERET 169

Smørstegt brioche toppet med stegte kantareller, lagret Vesterhavssost, syltede skalotteløg, sprødt kyllingskind & sommerurter
Chardonnay, Rustenberg, Sydafrika

HOVEDRETTER

HELSTEGT RØDSPÆTTE MEUNIÈRE 325

Smørvendte sommergulerødder, friske bælgærter og nye danske kartofler. Serveres med brunet smør, kapers, persille & saltet citron
Riesling Reserve, Cave Vinicole de Hunawehr, Alsace, Frankrig

LANGTIDSTEGT KALVEFILET 295

Stegte haricots verts, confiterede skalotteløg & sprød kartoffelrösti
Valgfri sauce:
Sauce béarnaise med ramsløg eller Madagaskar-pebersauce
Valpolicella Superiore, Ripasso, Ca' Vendri, Italien

Opgradér til 250g kornfodret okseribeye 415

ISABELL'S BURGER KAN FÅES MED RØDBEBØF 185

Saftig grillet oksetykkam (200 g) med lagret cheddarost, sprød frillice-salat, Isabells dijonnaise, rødløg relish & en fyldig karamelliseret løgkompot i smørrestet briochebolle. Serveres med grove fritter, aioli & chili mayo
Zinfandel, Sebastiani, Californien, USA

STEGTE SPIDSKÅL PLANTEBASERET 279

Grillede majs, karotter, nye løg, nye danske kartofler, spinat puré & Noilly Prat- og æblecider sauce
Gemischter Satz, Weingut Wieninger, Østrig

Golden Rossini Kaviar 10 gr 135

Friskrevet trøffel 125

BØRNEMENU

SERVERES TIL BØRN UNDER 12 ÅR

BØRNEBURGER 149

Cheddarost - Sprød salat - Briochebolle - Ketchup -
Grove fritter - Grøntsagsstænger

BYG DIN EGEN ISPIND 75

Friske bær i sæson - Toppings

SNACKS

HUMMERCROQUETTE 99

Brændt tomat aioli & dild

KRUSTADE 95

Skagenskinke, trøffelmayonnaise & Vesterhavssost

FRITERET KAMMUSLING 95

Fermenteret bønnecreme & citrus

SNACKS DE LUXE

GOLDEN ROSSINI KAVIAR 30 GR. 479

Ristet brioche, creme fraiche, rødløg & purløg

FRISKE GILLARDEAU ØSTERS 110 / 195

Grønne jordbær, agurk, citron & tabasco
3 stk. / 6 stk.

VINMENU 325/425

Vælg 2 eller 3 glas.

Specielt udvalgt af vores Sommelier

COCKTAILMENU 395

3 Cocktails

ALKOHOLFRI VINMENU 205

1 gl. Riesling, Goldatzel, Rheingau, Tyskland
1 gl. Arensbak, fermenteret Kombucha, Danmark
1 gl. Druejuice, Alain Milliat, Frankrig

DESSERTER

LAKRIDS POT CRÈME 145

Hindbær, vaniljeis & havregrumble
Recioto della Valpolicella, Ca' Vendri, Italien

DANSKE MARINEREDE JORDBÆR 155

KAN LAVES PLANTEBASERET
Jordbær consommé, hyldeblomst- og citrongræssorbet & skovmærke sirup
Brachetto d'Acqui San Maurizio, Vallebelbo, Italien

VANILJE-SYLTEDE GRØNNE JORDBÆR 145

Hvid chokolade panna cotta, gran sirup & honning tuille
Coteaux du Layon, Domaine Chupin, Loire, Frankrig

5 EUROPÆISKE OSTE 169

Sæsonens kompot & sprødt
Ch. Lauriga Rivesaltes Ambre Hors d'Age, Paul Mas, Frankrig

Spørg os om allergener

Alle priser er oplyst i DKK og inkl. moms

Gældende fra 7. juli til 30. august

RESTAURANT

Isabell

CHAMPAGNE & SPARKLING WINE

Carte Blanche, Bernard Remy, France
795

2 glasses of Crémant + 2 optional snacks
295

Crémant de Limoux, France
105 / 535

STARTERS

PAN-SEARED LANGOUSTINES 165
Smoked shrimp bisque, fermented white asparagus, pickled fennel & dill oil
Wie im Fluge, Riesling, Goldatzel, Rheingau, Germany

HALIBUT CRUDO 155
Salted gooseberries, green strawberries, dill, charred cucumber
& oyster emulsion
Pino & Toi, Maculan, Veneto, Italy

HAND-CHOPPED BEEF TARTARE 165
Pickled cherry tomatoes, horseradish cream, crispy Vesterhavs cheese & chives
La Lutine, Beaujolais Villages, Domaine des Terres Vivantes, France

CHANTERELLE TOAST CAN BE PREPARED PLANT-BASED 169
Butter-fried brioche topped with sautéed chanterelles, aged Vesterhavs
cheese, pickled shallots, crispy chicken skin & summer herbs
Chardonnay, Rustenberg, South Africa

MAIN COURSES

WHOLE DOVER SOLE MEUNIÈRE 325
Butter-glazed summer carrots, fresh peas and new Danish potatoes.
Served with browned butter, capers, parsley & salted lemon
Riesling Réserve, Cave Vinicole de Hunawihr, Alsace, France

SLOW-ROASTED VEAL FILLET 295
Sautéed haricots verts, confit shallots & crispy potato rösti
Choice of sauce:
Wild garlic Béarnaise sauce or Madagascar pepper sauce
Valpolicella Superiore Ripasso, Ca' Vendri, Italy

Upgrade to 250 g grain-fed ribeye steak 415

ISABELL'S BURGER AVAILABLE WITH A BEETROOT PATTY 185
Juicy grilled beef rump steak burger (200 g) with aged Cheddar cheese, crisp
frisée lettuce, Isabell's Dijon mayonnaise, red onion relish & rich caramelised
onion compote, served in a butter-toasted brioche bun. Served with rustic
fries, aioli & chili mayo
Zinfandel, Sebastiani, California, USA

PAN-FRIED POINTED CABBAGE PLANT-BASED 279
Grilled corn, carrots, spring onions, new Danish potatoes, spinach purée &
Noilly Prat and apple cider sauce
Gemischter Satz, Weingut Wienerer, Austria

Golden Rossini Caviar 10 g 135
Freshly shaved truffle 125

CHILDRENS MENU

SERVED FOR CHILDREN UNDER 12 YEARS OF AGE

KIDS' BURGER 149
Cheddar cheese · Crisp lettuce · Brioche bun · Ketchup
Rustic fries · Vegetable sticks

"BUILD YOUR OWN" POPSICLE 75
Fresh seasonal berries · Toppings



SNACKS

CRISPY LOBSTER CROQUETTE 99
Burnt tomato aioli & dill

CRISPY TARTLET 95
Skagen ham, truffle mayonnaise
& Vesterhavs cheese

FRIED SCALLOP 95
Fermented bean cream & citrus

SNACKS DE LUXE

GOLDEN ROSSINI CAVIAR, 30 G 479
Toasted brioche, crème fraîche, red onion & chives

FRESH GILLARDEAU OYSTERS
110 3 PCS / 195 6 PCS
Green strawberries, cucumber, lemon & Tabasco

WINE MENU 325/425
Choose 2 or 3 glasses.
Especially selected by our Sommelier

COCKTAILMENU 395
3 Cocktails

NON-ALCOHOLIC WINE MENU 205
1 gl. Riesling, Goldatzel, Rheingau, Germany
1 gl. Arensbak, fermented Kombucha, Denmark
1 gl. Grapejuice, Alain Milliat, France

DESSERTS

LIQUORICE POT DE CRÈME 145
Raspberries, vanilla ice cream & oat crumble
Recioto della Valpolicella, Ca' Vendri, Italy

MARINATED DANISH STRAWBERRIES 155
CAN BE PREPARED PLANT-BASED
Strawberry consommé, elderflower and lemongrass sorbet
& sweet woodruff syrup
Brachetto d'Acqui San Maurizio, Vallebelbo, Italy

VANILLA-PICKLED GREEN STRAWBERRIES 145
White chocolate panna cotta, spruce syrup & honey tuile
Coteaux du Layon, Domaine Chupin, Loire, France

FIVE EUROPEAN CHEESES 169
Seasonal compote & crisp accompaniments
Château Lauriga Rivesaltes Ambré Hors d'Age, Paul Mas, France

*All prices are stated in DKK and include VAT
Please ask about allergens
Valid from 7 July to 30 August*