

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

LAKSEMOSAIK 165

Agurk, citrongelé, dild, grøn karse,
sprøde focaccia croutoner & skilt peberrodssauce
Riesling, Wie im Fluge, Goldatzel, Rheingau, Tyskland

SKALDYRSBISQUE 165

Cremet skaldyrsbisque på hummer og strandkrabber med syltede
trompethatte, frisk æble & salat på kammusling, bitre skud & friske urter
Haut Flassac, Chardonnay Colombard, Pays d'Oc, Frankrig

OKSETATAR 165

Friskhakket oksetatar rørt med purløg, cornichoner og cognac, peberemulsion,
pommes allumette, tomatstøv & brøndkarse
La Lutine, Beaujolais Villages, Dom. des Terres Vivante, Frankrig

GRILLET PORREMARV KAN LAVES PLANTEBASERET 155

Xérès-, Dijon- og nøddevinaigrette, frisée, endive, æggeblomme & Comté
La Juscle Jurancon Sec, Domaine Vignau, Frankrig

HOVEDRETTER

POCHERET HELLEFLYNDER PAVÉ 325

Sauté af sortkål, spinat & grønkål, beurre blanc med lakserogn og purløg,
frisée, dild, østerskarse & Pommes Anna
Godello, Bodegas Merayo, Bierzo, Spanien

ROSA KALVECUVETTE 296

Haricots verts vendt med persille, citron og skalotter, persillerodspuré, syltede
salatløg, Pommes Anna & klassisk pebersauce à la crème tilsmagt cognac
Valpolicella Superiore, Ripasso, Ca'Vendri, Italien

Opgradér til 180 gram oksemørbrad 395

CONFITERET ANDELÅR 285

Confiteret andelår glaseret med honning- og cidergastrik, serveret med
Marsalasauce med druer, estragonglaserede beder, kartoffelpuré & bittersalat
Spätburgunder Tradition, Weingut Fürst Franken, Tyskland

JORDSKOKKETERRIN KAN LAVES PLANTEBASERET 265

Bagt jordskokketerrin serveret med sauteret kål, glaserede karotter,
fyldig umamisauc & Pommes Anna
Pinot Gris Reserve, Hunawihr, Alsace, Frankrig

Golden Rossini Kaviar 10 gr 135

Friskrevet trøffel 125

BØRNMENU

SERVERES TIL BØRN UNDER 12 ÅR

BØRNEBURGER 149

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

BYG DIN EGEN ISPIND 75

Friske bær i sæson - Toppings

SNACKS

VESTERHAVSKIKS 90

Svampeemulsion & svampestøv

FRITERET HUMMERKROKET 99

Grillet citronemulsion & dild

SNACKS DE LUXE

ROSSINI BLACK LABEL KAVIAR 30 GR. 485

Kaviar med boghvedeblinis, fed creme fraiche 48,
purløg & fint hakket skalotteløg

GILLARDEAU ØSTERS

110 3 stk. / 195 6 stk.

Citron, Tabasco & sauce mignonette

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

CITRONFROMAGE 145

Vaniljeis, citrusgelé, langpebersirup, verbenaoilie
& wafers af sprød marengs

Dindarello, Passito, Maculan, Veneto, Italien

BAGTE BLOMMER I MADEIRA 145

KAN LAVES PLANTEBASERET

Varme krydderier, muscovado, brændt hvid
chokoladeiscreme & sprød mandeltuille

Pineau des Charentes 5 år Ruby, Frankrig

CHOKOLADEFUDGE-GÂTEAU 155

Fyldig vaniljeis, saltkaramel & lun chokoladesauce 56 %

Fonseca Tawny Port, Portugal

5 EUROPÆISKE OSTE 169

Kompot, condiment & 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. oktober 2026 til 4. januar 2027

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

SALMON MOSAIC 165

Cucumber, lemon gel, dill, green cress, crispy focaccia croutons & split horseradish sauce

Riesling, Wie im Fluge, Goldatzel, Rheingau, Germany

SHELLFISH BISQUE 165

Creamy lobster and shore crab bisque with pickled black trumpet mushrooms, fresh apple, and a scallop salad with bitter leaves & fresh herbs

Haut Flassac Chardonnay Colombard, Pays d'Oc, France

BEEF TARTARE 165

Freshly chopped beef tartare mixed with chives, cornichons and Cognac, served with pepper emulsion, pommes allumette, tomato dust & watercress

La Lutine, Beaujolais Villages, Domaine des Terres Vivantes, France

GRILLED LEEK MARROW CAN BE PREPARED PLANT-BASED 155

Sherry, Dijon and nut vinaigrette, frisée, endive, egg yolk & Comté cheese

La Juscle Jurançon Sec, Domaine Vignau, France

MAIN COURSES

POACHED HALIBUT PAVÉ 325

Sauté of black cabbage, spinach and kale, beurre blanc sauce with salmon roe and chives. Served with frisée, dill, oyster leaf, and Pommes Anna

Riesling Réserve, Cave Vinicole de Hunawihr, Alsace, France

PINK-ROASTED VEAL RUMP 296

Haricots verts tossed with parsley, lemon and shallots, parsley root purée, pickled salad onions, Pommes Anna & a classic Cognac-infused peppercorn cream sauce

Valpolicella Superiore Ripasso, Ca' Vendri, Italy

Upgrade to 180 g beef tenderloin 395

CONFIT DUCK LEG 285

Confit duck leg glazed with honey and cider gastrique, served with a Marsala sauce with grapes, tarragon-glazed beetroots, potato purée & bitter leaf salad

Spätburgunder Tradition, Weingut Fürst, Franken, Germany

JERUSALEM ARTICHOKE TERRINE CAN BE PREPARED PLANT-BASED 265

Baked Jerusalem artichoke terrine served with sautéed cabbage, glazed carrots, a rich umami sauce & Pommes Anna

Pinot Gris Réserve, Cave Vinicole de Hunawihr, Alsace, France

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

VESTERHAVS BISCUIT 90

Mushroom emulsion & mushroom dust

FRIED LOBSTER CROQUETTE 99

Grilled lemon emulsion & dill

SNACKS DE LUXE

ROSSINI BLACK LABEL CAVIAR, 30 G 485

Buckwheat blinis, rich 48% crème fraîche, chives & finely chopped shallots

GILLARDEAU OYSTERS

110 3 pcs / 195 6 pcs

Lemon, Tabasco & sauce mignonette

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

LEMON FROMAGE 145

Vanilla ice cream, citrus jelly, long pepper syrup, verbena oil & crisp meringue wafers

Dindarello Passito, Maculan, Veneto, Italy

BAKED PLUMS IN MADEIRA 145

CAN BE PREPARED PLANT-BASED

Warm spices, muscovado sugar, burnt white chocolate ice cream & crisp almond tuile

Pineau des Charentes 5-Year-Old Ruby, France

CHOCOLATE FUDGE GÂTEAU 155

Rich vanilla ice cream, salted caramel & warm 56% chocolate sauce

Fonseca Tawny Port, Portugal

FIVE EUROPEAN CHEESES 169

compote, condiment & crispbread

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 October 2026 to 4 January 2027