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 umamisauce & Pommes Anna
Pinot Gris Reserve, Hunawihr, Alsace, Frankrig

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

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, verbenaolie & 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 18. 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 18 January 2027