

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

- RIMET KAMMUSLING 165**
Bitter salat, nuoc cham-sauce, ingefærmayonnaise, syltet græskar & saltede kerner
Riesling, Wie im Fluge, Goldatzel, Rheingau, Tyskland
- LAKSESOUFFLÉ I MUSLINGEBISQUE 160**
Serveret i fyldig muslingebisque med sprød crouton af sødmælksbrød
Chardonnay, Rustenberg, Sydafrika
- OKSETATAR 165**
Letrørt oksetatar med ramsløgskapers, XO-mayonnaise & syltede tomatillos.
Toppet med sprøde pommes allumettes
La Lutine, Beaujolais Villages, Dom. des Terres Vivante, Frankrig
- SVAMPETERRIN PLANTEBASERET 160**
Terrin af ristede svampe toppet med syltede svampe og friske urter.
Serveres på sprødstegt surdejsbrød
Vouvray, Guy Saget, Loire

HOVEDRETTER

- POCHERET HELLEFLYNDER MED PANCETTA 325**
Sprød pancetta og friske urter, porrekompot, marv af brændt porre og sauce nage. Hertil kartoffelkompot med olivenolie & citron
Riesling Reserve, Cave Vinicole de Hunawihl, Alsace, Frankrig
- FLAT IRON STEAK 295**
Serveret med beder vendt i estragon, syltede ramsløgskapers, pommes Anna & luftig béarnaise
Valpolicella Superiore, Ripasso, Ca’Vendri, Italien
Opgradér til 200g oksemørbrad 395
- MARIENLYST BURGEREN KAN FÅES MED RØDBEDEBØF 185**
Saftig burgerbøf af premium oksekød i en smørristet briochebolle med sprødstegt bacon, smeltet Monterey Jack-ost, friske løg, tomat, sprød salat, syltede agurker & relish-mayonnaise. Serveres med sprøde pommes frites & Dijonnaise
Zinfandel, Sebastiani, Californien, USA
- SALTBAGT KNOLDSSELLERIBØF PLANTEBASERET 279**
Bønnepuré, brombærketchup & sprød nori. Hertil kartoffelkompot med olivenolie & citron
Barbera d’Alba, Vino Arte Bellezza, Piemonte, Italien

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**
Ostecreme
- KRUSTADE 99**
Hummer, dild & grillet citron

SNACKS DE LUXE

- GOLDEN ROSSINI KAVIAR 30 GR. 485**
Kaviar med fint hakket løg, fed cremefraiche, sprøde kartoffelchips & boghvede blinis
- ØSTERS 110 / 195**
XO-sauce, finthakkede skalotteløg & citron
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

- POT DE CRÈME MED BLOMME 145**
Blommer, kærnemælkssorbet & sprød crumble
Recioto della Valpolicella, Ca’Vendri, Italien
- POCHERET PÆRE 145**
KAN LAVES PLANTEBASERET
Pære pocheret i Poire Williams-likør og citrontimian, serveret med mascarponeskum, sprød maltcrumble & frisk citrontimian
Claude Val Muscat, Frankrig
- CHOKOLADE & BOYSENBÆR 155**
Chokoladefinancier med mørk chokoladesorbet, friske boysenbær & sprøde kerner
Maury, Mas Lavail Rouge, Frankrig
- 5 EUROPÆISKE OSTE 169**
Syltede svesker, blommekompot & bornholmske kiks
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 1. september til 2. november

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

CURED SCALLOP 165

Bitter leaves, nuoc cham sauce, ginger mayonnaise, pickled pumpkin & salted seeds

Riesling, Wie im Fluge, Goldatzel, Rheingau, Germany

SALMON SOUFFLÉ IN MUSSEL BISQUE 160

Served in a rich mussel bisque with a crispy crouton made from milk bread

Chardonnay, Rustenberg, South Africa

BEEF TARTARE 165

Lightly seasoned beef tartare with wild garlic capers, XO mayonnaise & pickled tomatillos. Topped with crispy pommes allumettes

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

MUSHROOM TERRINE PLANT-BASED 160

Terrine of roasted mushrooms topped with pickled mushrooms and fresh herbs, served on crispy toasted sourdough bread

Vouvray, Guy Saget, Loire

MAIN COURSES

POACHED HALIBUT WITH PANCETTA 325

Crispy pancetta and fresh herbs, leek compote, charred leek marrow & sauce nage. Served with potato compote, olive oil & lemon

Riesling Réserve, Cave Vinicole de Hunawihr, Alsace, France

FLAT IRON STEAK 295

Served with tarragon-dressed beets, pickled wild garlic capers, pommes Anna & light Béarnaise foam

Valpolicella Superiore Ripasso, Ca' Vendri, Italy

Upgrade to 200 g beef tenderloin 395

MARIENLYST BURGER AVAILABLE WITH A BEETROOT PATTY 185

Juicy premium beef burger served in a butter-toasted brioche bun with crispy bacon, melted Monterey Jack cheese, fresh onion, tomato, crisp lettuce, pickles & relish mayonnaise. Served with crispy French fries & Dijonnaise

Zinfandel, Sebastiani, California, USA

SALT-BAKED CELERIAC STEAK PLANT-BASED 279

Bean purée, blackberry ketchup & crispy nori. Served with potato compote, olive oil & lemon

Barbera d'Alba, Vino Arte Bellezza, Piedmont, Italy

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

Cheese cream

CRISPY TARTLET 99

Lobster, dill & grilled lemon

SNACKS DE LUXE

GOLDEN ROSSINI CAVIAR, 30 G 485

Caviar with finely chopped onion, rich crème fraîche, crispy potato chips & buckwheat blinis

OYSTERS

110 3 pcs / 195 6 pcs

XO sauce, finely chopped shallots & lemon

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

POT DE CRÈME WITH PLUM 145

Plums, buttermilk sorbet & crispy crumble

Recioto della Valpolicella, Ca' Vendri, Italy

POACHED PEAR 155

CAN BE PREPARED PLANT-BASED

Pear poached in Poire Williams liqueur and lemon thyme, served with mascarpone foam, crispy malt crumble & fresh lemon thyme

Claude Val Muscat, France

CHOCOLATE & BOYSENBERRIES 145

Chocolate financier with dark chocolate sorbet, fresh boysenberries & crispy seeds

Maury, Mas Lavail Rouge, France

FIVE EUROPEAN CHEESES 169

Pickled prunes, plum compote & biscuits from Bornholm

Château Lauriga Rivesaltes Ambré Hors d'Âge, Paul Mas, France

All prices are stated in DKK and include VAT

Please ask about allergens

Valid from 1 September to 2 November