

HUMMERCROQUETTE 99

Brændt tomat aioli & dild

GOLDEN ROSSINI KAVIAR 30 GR. 479

Ristet brioche, creme fraiche, rødløg & purløg

FORRETTER

STEGTE JOMFRUHUMMER

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

HELLEFLYNDER CRUDO

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

OKSETATAR

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

KANTARELTOAST KAN LAVES PLANTEBASERET

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

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

KRUSTADE 95

Skagenskinke, trøffelmayonnaise & Vesterhavssost

DEN GODE START

2 glas bobler + 2 valgfrie snacks

295

HOVEDRETTER

HELSTEGT RØDSPÆTTE MEUNIÈRE

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

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

OPGRADÉR TIL 250G KORNFODRET OKSERIBEYE 145

ISABELL'S BURGER KAN FÅES MED RØDBEDEBØF

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

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

RESTAURANT

Isabell

FRITERET KAMMUSLING 95

Fermenteret bønnecreme & citron

FRISKE GILLARDEAU ØSTERS 110 3 stk/195 6 stk.

Grønne jordbær, agurk, citron & tabasco

DESSERTER

LAKRIDS POT CRÈME

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

DANSKE MARINEREDE JORDBÆR

KAN LAVES PLANTEBASERET

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

VANILJE-SYLTEDE GRØNNE JORDBÆR

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

5 EUROPÆISKE OSTE

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

Alle priser er oplyst i DKK og inkl. moms / Spørg om allergener
Gældende fra 7. juli til 30. august

Golden Rossini Kaviar 10 gr 135

Friskrevet trøffel 125

CRISPY LOBSTER CROQUETTE 99

Burnt tomato aioli & dill

CRISPY TARTLET 95

Skagen ham, truffle mayonnaise & Vesterhavs cheese

FRIED SCALLOP 95

Fermented bean cream & citrus

GOLDEN ROSSINI CAVIAR, 30 G 479

Toasted brioche, crème fraîche, red onion & chives

2 glasses of Crémant + 2 optional snacks
295

FRESH GILLARDEAU OYSTERS 110 3 PCS / 195 6 PCS

Green strawberries, cucumber, lemon & Tabasco

STARTERS

PAN-SEARED LANGOUSTINES

Smoked shrimp bisque, fermented white asparagus, pickled fennel & dill oil
Wie im Fluge, Riesling, Goldatzel, Rheingau, Germany

HALIBUT CRUDO

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

HAND-CHOPPED BEEF TARTARE

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

Butter-fried brioche topped with sautéed chanterelles, aged Vesterhavs cheese, pickled shallots, crispy chicken skin & summer herbs
Chardonnay, Rustenberg, South Africa

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

MAIN COURSES

WHOLE DOVER SOLE MEUNIÈRE

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

SLOW-ROASTED VEAL FILLET

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 145

ISABELL'S BURGER AVAILABLE WITH A BEETROOT PATTY

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

Grilled corn, carrots, spring onions, new Danish potatoes, spinach purée & Noilly Prat and apple cider sauce
Gemischter Satz, Weingut Wienerer, Austria

DESSERTS

LIQUORICE POT DE CRÈME

Raspberries, vanilla ice cream & oat crumble
Recioto della Valpolicella, Ca' Vendri, Italy

MARINATED DANISH STRAWBERRIES

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

White chocolate panna cotta, spruce syrup & honey tuile
Coteaux du Layon, Domaine Chupin, Loire, France

FIVE EUROPEAN CHEESES

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

Golden Rossini Caviar 10 g 135

Freshly shaved truffle 125

RESTAURANT
Isabell

