

VESTERHAVSKIKS 90
Ostecreme

DEN GODE START 295
2 glas bobler + 2 valgfrie snacks

KRUSTADE 99
Hummer, dild & grillet citron

GOLDEN ROSSINI KAVIAR 30 GR. 485
Kaviar med fint hakket løg, fed cremefraiche,
sprøde kartoffelchips & boghvede blinis

ØSTERS 110 3 stk/195 6 stk.
XO-sauce, finthakkede skalotteløg & citron

FORRETTER

RIMET KAMMUSLING

Bitter salat, nuoc cham-sauce, ingefærmayonnaise,
syltet græskar & saltede kerner
Riesling, Wie im Fluge, Goldatzel, Rheingau, Tyskland

LAKSESOUFFLÉ I MUSLINGEBISQUE

Serveret i fyldig muslingebisque med sprød crouton af sødmælksbrød
Chardonnay, Rustenberg, Sydafrika

OKSETATAR

Letrørt oksetatar med ramsløgskapers, XO-mayonnaise & syltede tomatillos.
Toppet med sprøde pommes allumettes
La Lutine, Beaujolais Villages, Dom. des Terres Vivante, Frankrig

SVAMPETERRIN PLANTEBASERET

Terrin af ristede svampe toppet med syltede svampe og friske urter.
Serveres på sprødstegt surdejsbrød
Vouvray, Guy Saget, Loire

HOVEDRETTER

POCHERET HELLEFLYNDER MED PANCETTA

Sprød pancetta og friske urter, porrekompot, marv af brændt porre og sauce nage.
Hertil kartoffelkompot med olivenolie & citron.
Riesling Reserve, Cave Vinicole de Hunawehr, Alsace, Frankrig

FLAT IRON STEAK

Serveret med beder vendt i estragon, syltede ramsløgskapers,
pommes Anna & luftig béarnaise
Valpolicella Superiore, Ripasso, Ca' Vendri, Italien

Opgradér til 200g oksemørbrad 100

MARIENLYST BURGEREN KAN FÅES MED RØDBEDEBØF

Saftig burgerbøf af premium oksekød i en smørrestet brøchebolle 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

Bønnepuré, brombærketchup & sprød nori. Hertil kartoffelkompot med
olivenolie & citron
Barbera d'Alba, Vino Arte Bellezza, Piemonte, Italien

DESSERTER

POT DE CRÈME MED BLOMME

Blommer, kærnemælkssorbet & sprød crumble
Recioto della Valpolicella, Ca' Vendri, Italien

POCHERET PÆRE

KAN LAVES PLANTEBASERET

Pære pocheret i Poire Williams-likør og citrontimian, serveret med
mascarponeskum, sprød maltrumble & frisk citrontimian
Claude Val Muscat, Frankrig

CHOKOLADE & BOYSENBÆR

Chokoladefinancier med mørk chokoladesorbet,
friske boysenbær & sprøde kerner.
Maury, Mas Lavail Rouge, Frankrig

5 EUROPÆISKE OSTE

Syltede svesker, blommekompot & bornholmske kiks
Ch. Lauriga Rivesaltes Ambre Hors d'Age, Paul Mas, Frankrig

Alle priser er oplyst i DKK og inkl. moms / Spørg om allergener
Gældende fra 1. september til 2. november

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

RESTAURANT
Isabell

Golden Rossini Kaviar 10 gr 135
Friskrevet trøffel 125

VESTERHAVS BISCUIT 90
Cheese cream

2 glasses of Crémant + 2 optional snacks
295

CRISPY TARTLET 99
Lobster, dill & grilled lemon

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

STARTERS

CURED SCALLOP

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

Riesling, Wie im Fluge, Goldatzel, Rheingau, Germany

SALMON SOUFFLÉ IN MUSSEL BISQUE

Served in a rich mussel bisque with a crispy crouton made from milk bread
Chardonnay, Rustenberg, South Africa

BEEF TARTARE

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

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

Vouvray, Guy Saget, Loire

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

POACHED HALIBUT WITH PANCETTA

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

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 100

MARIENLYST BURGER AVAILABLE WITH A BEETROOT PATTY

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

Bean purée, blackberry ketchup & crispy nori.

Served with potato compote, olive oil & lemon

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

DESSERTS

POT DE CRÈME WITH PLUM

Plums, buttermilk sorbet & crispy crumble

Recioto della Valpolicella, Ca' Vendri, Italy

POACHED PEAR

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

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

Maury, Mas Lavail Rouge, France

FIVE EUROPEAN CHEESES

Pickled prunes, plum compote & biscuits from Bornholm
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 1 September to 2 November*

RESTAURANT
Isabell



Golden Rossini Caviar 10 g 135
Freshly shaved truffle 125