VESTERHAVSKIKS 90
Svampeemulsion & svampestøv

DEN GODE START 295
2 glas bobler + 2 valgfrie snacks

FRITERET HUMMERKROKET 99
Grillet citronemulsion & dild

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

FORRETTER

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

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

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

HOVEDRETTER

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

ROSA KALVECUVETTE
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 100

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

RESTAURANT
Isabell

DESSERTER

CITRONFROMAGE
Vaniljeis, citrusgelé, langpebersirup, verbenaolie
& wafers af sprød marengs
Dindarello, Passito, Maculan, Veneto, Italien

BAGTE BLOMMER I MADEIRA
KAN LAVES PLANTEBASERET
Varme krydderier, muscovado, brændt hvid chokoladeiscreme
& sprød mandeltuille
Pineau des Charentes 5 år Ruby, Frankrig

CHOKOLADEFUDGE-GÂTEAU
Fyldig vaniljeis, saltkaramel & lun chokoladesauce 56 %
Fonseca Tawny Port, Portugal

5 EUROPÆISKE OSTE
Kompot, condiment & 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. oktober 2026 til 18. januar 2027

Golden Rossini Kaviar 10 gr 135
Friskrevet trøffel 125

VESTERHAVS BISCUIT 90
Mushroom emulsion & mushroom dust

2 glasses of Crémant + 2 optional snacks
295

FRIED LOBSTER CROQUETTE 99
Grilled lemon emulsion & dill

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

STARTERS

SALMON MOSAIC
Cucumber, lemon gel, dill, green cress, crispy focaccia croutons
& split horseradish sauce
Riesling, Wie im Fluge, Goldatzel, Rheingau, Germany

SHELLFISH BISQUE
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
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
Sherry, Dijon and nut vinaigrette, frisée, endive, egg yolk & Comté cheese
La Juscle Jurançon Sec, Domaine Vignau, France

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 PAVÉ
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
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 100

CONFIT DUCK LEG
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
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

RESTAURANT
Isabell

DESSERTS

LEMON FROMAGE
Vanilla ice cream, citrus jelly, long pepper syrup, verbena oil
& crisp meringue wafers
Dindarello Passito, Maculan, Veneto, Italy

BAKED PLUMS IN MADEIRA
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
Rich vanilla ice cream, salted caramel & warm 56% chocolate sauce
Fonseca Tawny Port, Portugal

FIVE EUROPEAN CHEESES
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

Golden Rossini Caviar 10 g 135
Freshly shaved truffle 125