

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

STEGTE JOMFRUHUMMER 165

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

HELLEFLYNDER CRUDO 155

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

OKSETATAR 165

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

KANTARELTOAST KAN LAVES PLANTEBASERET 169

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

HOVEDRETTER

DAMPET LAKS 325

Krydderurtecrumble, friske bælgærter, karotter, sauce på brunet smør, kapers og persille samt nye kartofler
Riesling Reserve, Cave Vinicole de Hunawahr, Alsace, Frankrig

LANGTIDSTEGT KALVEFILET 295

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

Opgradér til 250g kornfodret okseribeye 415

ISABELL'S BURGER KAN FÅES MED RØDBEBEBØF 185

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 279

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

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

HUMMERCROQUETTE 99

Brændt tomat aioli & dild

KRUSTADE 95

Skagenskinke, trøffelmayonnaise & Vesterhavsost

FRITERET KAMMUSLING 95

Fermenteret bønnecreme & citrus

SNACKS DE LUXE

GOLDEN ROSSINI KAVIAR 30 GR. 479

Ristet brioche, creme fraiche, rødløg & purløg

FRISKE GILLARDEAU ØSTERS 110 / 195

Grønne jordbær, agurk, citron & tabasco
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

LAKRIDS POT CRÈME 145

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

DANSKE MARINEREDE JORDBÆR 155

KAN LAVES PLANTEBASERET

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

VANILJE-SYLTEDE GRØNNE JORDBÆR 145

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

5 EUROPÆISKE OSTE 169

Sæsonens kompot & 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. juli til 30. august

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

PAN-SEARED LANGOUSTINES 165
Smoked shrimp bisque, fermented white asparagus, pickled fennel & dill oil
Wie im Fluge, Riesling, Goldatzel, Rheingau, Germany

HALIBUT CRUDO 155
Salted gooseberries, green strawberries, dill, charred cucumber
& oyster emulsion
Pino & Toi, Maculan, Veneto, Italy

HAND-CHOPPED BEEF TARTARE 165
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 169
Butter-fried brioche topped with sautéed chanterelles, aged Vesterhavs
cheese, pickled shallots, crispy chicken skin & summer herbs
Chardonnay, Rustenberg, South Africa

MAIN COURSES

STEAMED SALMON 325
Herb crumble, fresh peas, carrots, browned butter sauce with capers and
parsley, served with new potatoes
Riesling Réserve, Cave Vinicole de Hunawihr, Alsace, France

SLOW-ROASTED VEAL FILLET 295
Sautéed haricots verts, confit shallots & rustic fries
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 415

ISABELL'S BURGER AVAILABLE WITH A BEETROOT PATTY 185
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 279
Grilled corn, carrots, spring onions, new Danish potatoes, spinach purée &
Noilly Prat and apple cider sauce
Gemischter Satz, Weingut Wienerer, Austria

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

CRISPY LOBSTER CROQUETTE 99
Burnt tomato aioli & dill

CRISPY TARTLET 95
Skagen ham, truffle mayonnaise
& Vesterhavs cheese

FRIED SCALLOP 95
Fermented bean cream & citrus

SNACKS DE LUXE

GOLDEN ROSSINI CAVIAR, 30 G 479
Toasted brioche, crème fraîche, red onion & chives

FRESH GILLARDEAU OYSTERS
110 3 PCS / 195 6 PCS
Green strawberries, cucumber, lemon & Tabasco

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

LIQUORICE POT DE CRÈME 145
Raspberries, vanilla ice cream & oat crumble
Recioto della Valpolicella, Ca' Vendri, Italy

MARINATED DANISH STRAWBERRIES 155
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 145
White chocolate panna cotta, spruce syrup & honey tuile
Coteaux du Layon, Domaine Chupin, Loire, France

FIVE EUROPEAN CHEESES 169
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*