

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

STEAMED SALMON

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

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 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 Wieneringer, 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



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

DAMPET LAKS

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

LANGTIDSSTEGT KALVEFILET

Stegte haricots verts, confiterede skalotteløg & grove friter
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 lægkompot i smørrestet briochebolle. Serveres med grove friter, 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 Wienerer, Østrig

RESTAURANT

Isabell

FRITERET KAMMUSLING 95

Fermenteret bønnecreme & citrus

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