

4 COURSE NEW YEARS MENU

APÉRITIF – Prosecco

STARTERS

Arctic charr & blini

Lightly cured arctic charr, chickpea blini, horseradish sauce, roe, crispy lentils, yuzu-elderflower dressing

Lamb & flatbread

Slow cooked lamb, traditional Icelandic flatbread from the Westfjords, carrot purée, pickled red onions, horseradish sauce

MAIN COURSE - choose between

Beef tenderloin

200 g, carrots, grilled asparagus, celeriac purée, baby potatoes, beer-hollandaise

Or

Grilled salmon

Beech mushrooms, hoisin mushrooms, asparagus, fregola, garlic-celeriac paste, smoked aioli

DESSERT

Skr Eton Mess cheesecake

White chocolate “skyr” mousse, meringue, raspberries, raspberry sauce

13.900 kr.

Only served for the whole table.

SNACKS

Bread basket 1.390 kr.

Freshly baked country bread, Icelandic butter with black garlic, dates and pumpkin seeds

Spicy rosemary nut mix 1.790 kr.

Pecan nuts, hazelnuts, Brazil nuts, cashew nuts, almonds

Mixed marinated olives 1.790 kr.

Peppadew chili, oregano

Truffle fries 1.790 kr.

Truffle oil, parmesan, harissa mayo, truffle mayo

Fries 1.590 kr.

Japanese cocktail sauce

Harissa fries 1.690 kr.

Japanese cocktail sauce

Hummus tower 3.590 kr.

Grilled sourdough bread, traditional Icelandic flatbread from the Westfjords
> Beetroot hummus
> Avocado hummus
> Pumpkin hummus

SMALL COURSES

Lamb & flatbread 3.990 kr.

Slow cooked lamb, traditional Icelandic flatbread from the Westfjords, carrot purée, pickled red onions, horseradish sauce

Arctic charr & blini 3.990 kr.

Lightly cured arctic charr, chickpea blini, horseradish sauce, roe, crispy lentils, yuzu-elderflower dressing

Buffalo chicken tenders 3.590 kr.

Panko & chili coated chicken tenders in Buffalo BBQ sauce, pickled celery, salted peanuts, blue cheese sauce

Beef carpaccio 3.890 kr.

Green Charmoula, whipped feta, parmesan, pomegranate

VEGETABLES

Grilled cauliflower 3.990 kr.

Pomegranate, pearl barley, spinach & basil purée, Skyr tahini, pistachios

Veggie burger 4.290 kr.

Black bean & nut patty, parmesan, hoisin mushrooms, red onions, Búri Icelandic cheese, truffle mayo, fries

MAIN COURSES

Grilled salmon 5.990 kr.

Beech mushrooms, hoisin mushrooms, asparagus, fregola, garlic-celeriac paste, smoked aioli

Chicken salad 4.890 kr.

Pomegranate, romaine salad, pickled grapes, pistachios, romanesco cauliflower, pomegranate dressing, creamy avocado, parmesan crisp

Lamb burger 4.290 kr.

Bacon, mushroom & date duxelle, pickled red onions, pickled cucumber, rucola, Búri Icelandic cheese, fries

1/2 chicken Piri Piri 5.990 kr

Breast, leg and boneless thigh, truffle parmesan fries, salad, Skyr tahini sauce

Lamb Charmoula 7.490 kr.

Grilled rump steak, harissa chickpeas, garlic cream, grilled zucchini, pinte nuts, green Charmoula

Beef tenderloin 7.990 kr.

200 g, carrots, grilled asparagus, celeriac purée, beer-hollandaise, baby potatoes

Grilled rib eye 8.990 kr.

Broccolini, asparagus, hoisin mushrooms, béarnaise sauce, truffle fries

SWEETS & DESSERTS

Deep fried brownie 2.990 kr.

Vanilla ice cream, whipped cream, chocolate sauce, caramelized pecans, dulce de leche

Snickers meringue cake 2.990 kr.

Chocolate cake, snickers caramel, meringue, whipped cream

Skr Eton Mess cheesecake 2.890 kr.

White chocolate “skyr” mousse, meringue, raspberries, raspberry sauce

Pristur chocolate cake 2.890 kr.

Icelandic liquorice chocolate Pristur, chocolate, vanilla ice cream and whipped cream

Deep fried Oreo 2.990 kr.

Vanilla ice cream, chocolate sauce

Coconut candy cake 2.990 kr.

Coconut and almond layer, Icelandic coconut candy Kókosbolla, chocolate, Kókósbolla ice cream