

# FJALLKONAN

KRÁ & KRÆSINGAR

## Taste of Iceland

### AMAZING 7 COURSE MENU

**Starts with a shot of the Icelandic spirit Brennivín**

**Puffin**

With crowberry gel

**Minke whale**

Malt glaze

**Arctic charr & blini**

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

**Lobster tempura**

Garlic cream, piquillo sauce, mango sauce

**Halibut**

Pan-fried halibut in Charmoula butter, grilled zucchini, asparagus, pine nuts, beer hollandaise

**Lamb Charmoula**

Grilled rump steak, harissa chickpeas, garlic cream, grilled zucchini, pine nuts, green charmoula

## Dessert

**Eton Mess "Skyr" cheesecake**

White chocolate "skyr" mousse, meringue, raspberries, raspberry sauce

## 12.900 kr.

Only served for the whole table and a minimum of two people



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## The Icelandic Platter



### Try three kinds of Icelandic delicacies with Brennivín

- Shot of the Icelandic spirit Brennivín
- Puffin with crowsberry gel
- Minke whale, malt glaze
- Lamb tartar, chive mayo

**4.990 kr.**

## 3 course Icelandic Menu

### Choose a starter

#### Lamb & flatbread

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

or

#### Arctic charr & blini

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

### Choose a main course

#### Halibut

Pan-fried halibut in Charmoula butter, grilled zucchini, asparagus, pine nuts, beer hollandaise

or

#### Lamb Charmoula

Grilled rump steak, harissa chickpeas, garlic cream, grilled zucchini, pine nuts, green charmoula

### Choose a dessert

#### Eton Mess "skyr" cheesecake

White chocolate "skyr" mousse, meringue, raspberries, raspberry sauce

or

#### Pristur chocolate cake

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

**Price pr. person 10.900 kr.**

Only served for the whole table and a minimum of two people