

FJALLKONAN

KRÁ & KRÆSINGAR

Icelandic lunch set menu

Available Monday to Friday from 11:30-14:30

2 courses 6.990 kr.

3 courses 7.990 kr.

Served with freshly baked country bread
and Icelandic butter with black garlic and dates

STARTERS

Choose from

Arctic charr & blini

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

Lamb tartar

Chive mayo, cream cheese & feta creme, pickled pearl onion and vinegar snow

Icelandic horse

Grilled horse with celeriac purée and malt-glaze

Lightly cured halibut in the Icelandic gin Marberg and dill with skyr dill cream, arctic charr caviar, rye bread crisp

MAIN COURSES

Choose from

Halibut

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

Cod loin

Pan fried cod loin in lobster sauce with asparagus, baby potatoes, confit cherry tomatoes and sea buckthorn berries vinaigrette

Lamb rump

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

DESSERTS

Choose from

Eton Mess "skyr" cheesecake

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

Pristur chocolate cake

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

Traditional Icelandic pancake

Choose one type

- ~ Berries and cream
- ~ Dulce de leche and "Nóa Kropp"
- ~ Strawberries, Nutella, vanilla "skyr" cream
- ~ Pristur mousse, Pristur and ice cream



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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
- Grilled horse, malt glaze
- Lamb tartar, chive mayo

4.990 kr.

Icelandic delicacies

Try some of our small courses with locally sourced Icelandic ingredients

Puffin 3.890 kr.

Lightly smoked & cured puffin with "Black Death" crowsberry gel. Cured with Icelandic caraway seeds and juniper berries

Icelandic horse 3.890 kr.

Grilled horse with celeriac purée and malt-glaze

Lamb tartar 3.890 kr.

Chive mayo, cream cheese & feta creme, pickled pearl onion and vinegar snow

Lightly cured halibut 3.990 kr.

in the Icelandic gin Marberg and dill with skyr dill cream, artichoke caviar, rye bread crisp

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 flatbread, horseradish

