

# FJALLKONAN

KRÁ & KRÆSINGAR

## Taste of Iceland

AMAZING 7 COURSE MENU

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

**Puffin**

With crowberry gel

**Grilled horse,**

malt glaze

**Arctic charr & blini**

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

**Halibut crudo**

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

**Cod loin**

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

**Icelandic lamb rack**

Slow cooked rack of Icelandic lamb with asparagus, broccolini, oven baked carrots, spinach cream and bernaise sauce

## Dessert

**Eton Mess "Skyr" cheesecake**

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

**14.900 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
- Grilled horse 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

#### Cod loin

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

or

#### Lamb rump

Grilled rump steak, harissa chickpeas, garlic cream, grilled zucchini, pinte 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 12.900 kr.**

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