

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

Lobster tempura

Garlic cream, piquillo sauce, mango sauce

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 bernaïse sauce

Dessert

Eton Mess "Skr" 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, pinto 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