

4 COURSE NEW YEARS MENU

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

Skyr Eton Mess cheesecake

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

14.900 kr.

Only served for the whole table.

SNACKS

Bread basket 1.490 kr.

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

Spicy rosemary nut mix 1.990 kr.

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

Mixed marinated olives 1.990 kr.

Peppadew chili, oregano

Truffle fries 2.390 kr.

Truffle oil, parmesan, harissa mayo, truffle mayo

Fries 1.890 kr.

Japanese cocktail sauce

Harissa fries 1.990 kr.

Japanese cocktail sauce

Hummus tower 3.990 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 3.990 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

Vegan cauliflower 4.290 kr.
"rib eye steak"

Chipotle marinated chickpeas, pumpkin purée, chermoula dressing, asparagus and pomegranates

Veggie burger 4.790 kr.

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

MAIN COURSES

Grilled salmon 6.990 kr.

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

Chicken salad 5.490 kr.

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

Lamb burger 4.890 kr.

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

1/2 chicken Piri Piri 6.990 kr

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

Icelandic lamb rack 9.890 kr.

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

Beef tenderloin 9.890 kr.

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

Grilled rib eye 11.490 kr.

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

SWEETS & DESSERTS

Deep fried brownie 3.490 kr.

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

Snickers meringue cake 3.290 kr.

Chocolate cake, snickers caramel, meringue, whipped cream

Skyr Eton Mess cheesecake 3.290 kr.

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

Pristur chocolate cake 3.190 kr.

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

Deep fried Oreo 3.290 kr.

Vanilla ice cream, chocolate sauce

Coconut candy cake 3.690 kr.

Perfect to share

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