

Seating downstairs: 60 pax

Seatings upstairs: 60 pax

Total: 120 pax

## *Dinner group menu Kopar 2022*



### *By the harbour*

**Tuna 'harbour style**  
served with garlic chips and shallot

**Lightly salted cod**  
with langoustine and patato  
mousse

**Daim cheesecake**  
with skyr sorbet and raspberry  
sauce

**8900 kr**

### *Exploring the land & sea*

**Smoked artich char**  
with dill mayo, apple salsa and artichoke chips

**Beef tenderloin out of the charcoal oven**  
With fondant onion, new potatoes,  
celeriac purée, oyster mushrooms,  
broccolini and onion glaze.

**Chocolate dessert**  
A la kopar

**9900 kr**

### *The Kopar Adventure\**

We would like to take you a real Icelandic adventure!  
We have put together a menu that consists of 8 courses  
each created to please your palate and surprise your taste  
buds.

The real adventure is designed so you and your fellowship  
can enjoy the evening and let us take care of everything!

**9900 kr**

*\*Only served for the whole table to share*

### *Fish Adventure\**

**Rockcrab soup**  
with crab meat, shrimp, spinach and bean sprouts

**Catch of the day prepared in a modern way**

**Daim cheesecake**  
with skyr sorbet and raspberry sauce

**7900 kr**

For groups of 12 persons or more we ask to order one group menu for the whole group.  
Please confirm menu with at least two days notice. Many thanks.

Coffee/tea included