



3 COURSE MENU

#101 (Lobster soup / Chicken / Pancake) = ISK 7.800

Starter: Creamy lobster soup with roasted lobster, served with garlic bread.

Main: Grilled chicken breast dressed with rosemary, served with vegetables, mashed potatoes and madeira sauce.

Dessert: Icelandic pancake with berries, whipped cream and ice cream.

#102 (Onion soup / Pork / Ice cream) = ISK 7.800

Starter: Onion soup served with garlic bread.

Main: Grilled tenderloin of pork with mashed potatoes, vegetables and pepper sauce.

Dessert: Triple scoop ice cream with fresh fruits, chocolate sauce and whipped cream.

#103 (Goat cheese salad / Seawolf / Vanilla crème brûlée) = ISK 7.800

Starter: Goat cheese salad with fennel, walnuts, olives and grapes.

Main: Seawolf with mango, chilli and ginger sauce, roasted vegetables and rice.

Dessert: Vanilla crème brûlée with whipped cream and fresh fruits.

#104 (Tapas / Lamb / Skyr mousse) = ISK 8.100

Starter: Icelandic tapas dish (4 kinds).

Main: Grilled lamb with onion compote, baked potato, vegetables and Icelandic herb sauce.

Dessert: Icelandic skyr mousse with blueberry jam and white chocolate.

#105 (Goat cheese salad / Salted cod / Vanilla crème brûlée) = ISK 8.100

Starter: Goat cheese salad with fennel, walnuts, olives and grapes.

Main: Roasted salted cod with mashed potatoes, vegetables and orange & liquorice sauce.

Dessert: Vanilla crème brûlée with whipped cream and fresh fruits.

#106 (Risotto / Salmon / Chocolate cake) = ISK 8.100

Starter: Wild mushroom risotto with parmesan.

Main: Crispy salmon with basil & tomato salsa, served with mashed potatoes and vegetables.

Dessert: French chocolate cake with ice cream, whipped cream and fresh fruits.

#107 (Salmon / Beef / Chocolate soufflé) = ISK 8.700

Starter: Cured and smoked salmon with dill and honey-mustard sauce.

Main: Beef tenderloin with sautéed mushrooms, hasselback potato, vegetables and red wine sauce.

Dessert: Chocolate soufflé with ice cream, whipped cream and fresh fruits.