



GROUP MENU

POTTURINN OG PANNAN
SINCE 1982



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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.



CHOICE OPTIONS

“Three Choice I” Menu = ISK 8.300

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

Main (Choice between 3 options):

1. Grilled lamb with red wine sauce, roasted vegetables, red onion compote and potatoes.
2. Seawolf with mango, chilli and ginger sauce, roasted vegetables and rice.
3. Barley patties served with oven baked white cabbage, butter fried broccolini, beetroot glazed bok choy salad, raita and tahini sauce.

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

“Three Choice II” Menu = ISK 8.300

Starter: Soup of the day served with freshly baked bread.

Main (Choice between 3 options):

1. Grilled tenderloin of pork with mashed potatoes and pepper sauce.
2. Crispy salmon with basil & tomato salsa, served with mashed potatoes.
3. Barley patties served with oven baked white cabbage, butter fried broccolini, beetroot glazed bok choy salad, raita and tahini sauce.

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

“Four Choice Exclusive” Menu = ISK 8.700

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

Main (Choice between 4 options):

1. Grilled chicken breast dressed with rosemary, served with roasted vegetables, mashed potatoes and madeira sauce.
2. Icelandic lamb with béarnaise sauce, small potatoes and roasted vegetables.
3. Roasted salted cod with mashed potatoes, 5 spice orange & liquorice sauce.
4. Barley patties served with oven baked white cabbage, butter fried broccolini, beetroot glazed bok choy salad, raita and tahini sauce.

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



LUNCH OPTIONS

111 Two Course Lunch Menu* = ISK 3.800

112 Three Course Lunch Menu = ISK 4.500

Starter: Soup of the day served with bread.

Main (Choice between 2 options) :

1. Fish of the day.
2. Grilled chicken breast dressed with rosemary,
served with mashed potatoes, roasted vegetables and madeira sauce.

Dessert: Chocolate cake with whipped cream and fresh fruits.

**For 2 course menu choose either the starter or the dessert.*

113 Lunch Buffet = ISK 3.100 (week days)

#114 Lunch Buffet = ISK 4.400 (weekends - min. 15 pax)

Soup of the day, freshly baked bread, salad bar. Fish, meat and vegetarian courses,
side dishes like potatoes, rice, sauces and vegetables.

SPECIAL EVENTS

We can offer catering for all kinds of occasions, even out in the countryside.

Breakfast: We bring the food and all the catering equipment as well as cutlery, dishes and glasses.

Brunch: Our brunch offer gives you the possibility to create an experience that will last for the rest of your day.

Dinner or banquet: We can meet all kinds of occasion, from rough outdoor grill to sophisticated gatherings.