

Choice “Classic”

Creamy lobster soup with grilled lobster:

A choice of four options:

- 1. Lamb flank steak. Grilled over charcoal, with bearnaise sauce, demi-glace, small potatoes (smælki) and capers.*
- 2. Chicken Thigh. With whiskey glaze, mashed potatoes, fennel salad, mushrooms and honey glazed shallots.*
- 3. Grilled Wolffish. With citrus dash, spring onion, carrot, green apple, toasted coconut and polenta or rice.*
- 4. Zucchini spaghetti (V): With cherry tomatoes, chick pea balls, basil and parmesan.*

A choice of two options:

- 1. Icelandic pancake with ice cream, whipped cream and berry compote.*
- 2. Kleinur: Icelandic deep fried “kleinur” with blueberry “coulie”, almonds, blueberry sorbet, skyr and caramel.*

Coffee/Tea



Choice “Select”

Rock crab soup. A rich soup with crab meat, shrimp, spinach and bean sprouts.

A choice of four options:

- 1. Fig steak (v).* With quinoa salad, date pesto, kale and oyster mushrooms.
- 2. Pan fried cod.* Quinoa salad with butternut squash, oyster mushrooms, grilled leek, pumpkin purée and mandarine glaze.
- 3. Grilled duck breast.* Balsamic glaze, baked plum, carrots, kale and mashed potatoes.
- 4. Beef Tenderloin.* Grilled asparagus, date purée, small potatoes (smælki), oyster mushrooms, bacon and black garlic glaze.

A choice of two options:

- 1. Vanilla Crème brûlée* - with whipped cream.
- 2. Brownie* - With vanilla ice cream, sugar toasted hazel nuts, fresh berries and chocolate foam.

Coffee/Tea



Four Choice “Exclusive”

Starter a choice of three options:

Rock crab soup: A rich soup with crab meat, shrimp, spinach and bean sprouts.

Butternut squash soup: With pumpkin seeds and garlic cream.

Icelandic wild game: Cured goose, puffin and grouse with horseradish sauce, pickled mustard seeds, apples, oranges and cheese crisps.

Main a choice of four options:

Grilled duck breast: Balsamic glaze, baked plum, carrots, kale and mashed potatoes.

Panfried cod: Quinoa salad with butternut squash, oyster mushrooms, grilled leek, pumpkin purée and mandarine glaze.

Lamb fillet: Creamed mushrooms, demi-glace, shallots, polenta and carrots.

Beef Fenderloin. Grilled asparagus, date purée, small potatoes (smalcki), oyster mushrooms, bacon and black garlic glaze.

Dessert a choice of three options:

Brownie: With vanilla ice cream, sugar toasted hazel nuts, fresh berries and chocolate foam.

Chocolate Tart (V): Pina colada chocolate tart with passion fruit foam and coconut flakes.

Fruit basket: With the season fruit.

Coffee/Tea

We offer a vegetarian, gluten free and/or lactose free solution to those who want.



Choice “Special”

Creamy lobster soup with grilled lobster:

A choice of four options:

- 1. Grilled lamb, with roasted root vegetables, red onion compote, herbs, potatoes and red wine sauce.*
- 2. Roasted duck with green string beans and baked potatoes.*
- 3. Pepper beef steak with fondant potatoes, butter fried mushrooms, glazed vegetables and madeira sauce.*
- 4. Grilled Wolffish. With citrus dash, spring onion, carrot, green apple, toasted coconut and polenta or rice.*

Chocolate soufflé with ice cream and fresh fruits and

Coffee/Tea

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