

# GROUP MENU



Geirsgata 3; 101 Reykjavík; Iceland  
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## Choice "CLASSIC" = ISK 8.100

**Starter:** Lobster soup -

**A choice of these options:** Grilled lamb or Oven baked harissa chicken breast or Sea-wolf with mango or Oven baked Eggplant

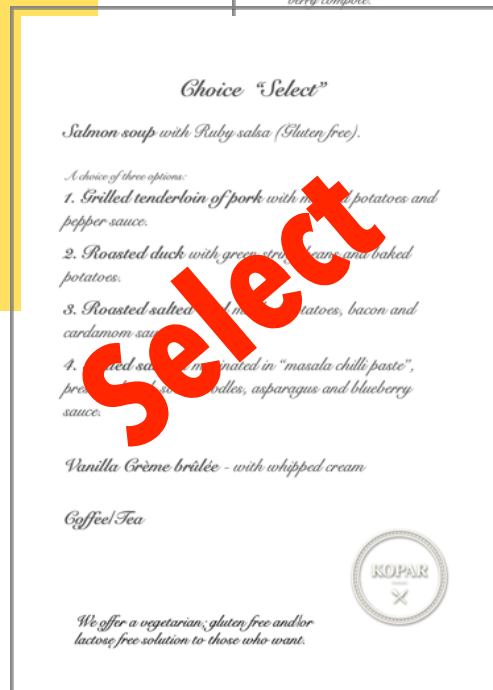
**Dessert:** Icelandic pancake with ice cream

## Choice "SELECT" = ISK 8.100

**Starter:** Salmon soup with Ruby salsa (Gluten free).

**A choice of these options:** Grilled tenderloin of pork or Roasted duck bigarade or Roasted salt- ed Cod or Grilled salmon

**Dessert:** Vanilla Crème brûlée



## Four Choice "EXCLUSIVE" = ISK 8.700

**Starter (two choices):** Salmon soup or Wild-duo: Lightly Smoked puffin and wild goose carpaccio or Vegetarian soup (gluten free)

**A choice of these options:** Rack of lamb with roasted root vegetables or Roasted duck bigarade or Roasted salted Cod or Oven baked Eggplant

**Dessert (two choices):** Vanilla Crème brûlée or Icelandic pancake or Fruit basket



## International cuisine

We have knowhow from many different countries and can therefore offer a wide variety of national dishes from Europe, Asia and America.

### 3 Course dinner

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#### # 101 (Bacalao/Beef/Chocolate soufflé) = ISK 9.000

**Starter:** Oven baked bacalao with butter-fried sliced potatoes, Parma ham, olives and cherry tomatoes. **Main:** Tenderloin of beef with sautéed mushrooms, pearl onion and red wine sauce. **Desert:** Chocolate soufflé with ice cream\* and fresh fruits

#### # 102 (Tapas/Lamb/Skyr cake) = ISK 8.500

**Starter:** Icelandic Tapas dish (4 kinds). **Main:** Grilled lamb with wild mushrooms, haselback potatoes and Icelandic herb sauce. **Desert:** Skyr cake with blueberry jam and white chocolate.

#### # 103 (Soup of the day/Chicken/Pancake) = ISK 8.000

**Starter:** Soup of the day. **Main:** Grilled chicken breast rosemary with glazed vegetables, potatoes and Madeira sauce. **Desert:** ICELANDIC pancake with ice cream, whipped cream and berry compote.

#### # 104 (Salmon soup/Pork/Chocolate cake) = ISK 8.200

**Starter:** Salmon soup with Ruby salsa (Gluten free) **Main:** Grilled tenderloin of pork with mashed potatoes and pepper sauce. **Desert:** Chocolate cake with whipped cream and fresh fruits.

#### # 105 (Wild-duo/Salted cod/Chocolate soufflé) = ISK 8.500

**Starter:** Wild-duo; Lightly Smoked puffin with goat cheese, herbs and fresh berries and wild goose carpaccio with red onions, herb salad and truffle - lemon dressing. **Main:** Roasted salted Cod comfit garlic mashed potatoes, 5 spice orange & liquorice sauce. **Desert:** Chocolate soufflé with ice cream\* and fresh fruits.

#### # 106 (Risotto/Salmon/Crème brûlée) = ISK 8.200

**Starter:** Risotto, with mixed wild mushrooms and parmesan. **Main:** Crispy salmon with basil & tomato salsa and lemon crème cheese potatoes. **Desert:** Vanilla Vanilla Crème brûlée with wild berries.

#### # 107 (Goose carpaccio/Seawolf/Pancake) = ISK 8.200

**Starter:** Goat cheese salad with fennel, walnuts, olives and grapes. **Main:** Seawolf with mango, chilly and ginger sauce, roasted vegetables and rice. **Desert:** ICELANDIC pancake with ice cream, whipped cream and berry compote.

### Other options

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#### # 108 (ICELANDIC sample buffet) = ISK 9.500

Creamy lobster soup with roasted lobster. Samples from the ICELANDIC buffet (6 kinds), served at the table. One more substantial dish a choice of either ICELANDIC lamb or Seawolf with garniture. Dessert: Vanilla Crème brûlée with wild berries.





## Good location

Harbour just outside, for whale watching and lots of other activities + museums and all kinds of specialty shops

## Lunch menus

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### # 111 (Seawolf/Chocolate cake) = ISK 4.000,-

**Main:** Seawolf with mango, chilly and ginger sauce, roasted vegetables and rice or Barley, risotto with mixed wild mushrooms, Parmesan and truffle oil.

**Desert:** French chocolate cake with whipped cream and berries compote or Icelandic Skyr cake with fresh berries.

### # 112 (Chicken salad/Pancake)= ISK 4.000,-

**Main:** Warm chicken salad, lime, chilli, coriander, roasted sesame seeds and rice.

**Desert:** ICELANDIC pancake with ice cream, whipped cream and berry compote.

### # 113 TWO choice (Beef or Cod/Chocolate cake) = ISK 4.200

**Main:** Tenderloin of beef with rice, sautéed mushrooms, pearl onion and red wine sauce or Pan fried Cod with smoked veloute green sauce and fermented vegetables.

**Desert:** Vanilla Crème brûlée with wild berries.

### # 114 (ICELANDIC sample buffet) = ISK 4.400

**Creamy lobster soup with roasted lobster. Samples from the ICELANDIC buffet (4 kinds), served at the table. One more substantial dish Seawolf with garniture.**

**Dessert:** Vanilla Crème brûlée with wild berries



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