



CHOICE OPTIONS

“Three Choice I” Menu = ISK 7.700

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

Main Course (Choice of 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 7.700

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

Main Course (Choice of 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: Icelandic pancake with berries, whipped cream, ice cream and crumbles.



“Four Choice” Menu = ISK 8.500

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

Main Course (Choice of 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.

“Four Choice Exclusive” Menu = ISK 9.500

Starter (Choice of 3 options):

1. Creamy lobster soup with roasted lobster, served with garlic bread.
2. Goat cheese salad with fennel, walnuts, olives and grapes.
3. Beef carpaccio with rocket salad, pine nuts and parmesan.

Main Course (Choice of 4 options):

1. Rack of lamb with roasted root vegetables, red onion compote, herbs, potatoes and madeira glaze.
2. Roasted duck bigarade with green string beans, red wine sauce and baked potatoes.
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 (Choice of 3 options):

1. Vanilla crème brûlée with whipped cream and fresh fruits.
2. Icelandic pancake with berries, whipped cream, ice cream and crumbles.
3. Chocolate soufflé with ice cream, whipped cream and fresh fruits.