



GROUP MENU

POTTURINN OG PANNAN
SINCE 1982



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#101 (Salmon/Beef/Ice cream) = ISK 8.700

Starter: Cured and smoked salmon with dill and honey-mustard sauce.
Main: Beef tenderloin with sautéed mushrooms, hasselback potato and red wine sauce.
Dessert: Triple scoop ice cream with fresh fruits, chocolate sauce and whipped cream.

#102 (Tapas/Lamb/Skyr mousse) = ISK 8.000

Starter: Icelandic tapas dish (4 kinds).
Main: Grilled lamb with onion compote, baked potato and Icelandic herb sauce.
Dessert: Icelandic skyr mousse with blueberry jam and white chocolate.

#103 (Lobster soup/Chicken/Pancake) = ISK 7.700

Starter: Creamy lobster soup with roasted lobster, served with garlic bread.
Main: Grilled chicken breast dressed with rosemary,
served with roasted vegetables, mashed potatoes and madeira sauce.
Dessert: Icelandic pancake with berries, whipped cream, ice cream and crumbles.

#104 (Onion soup/Pork/Chocolate cake) = ISK 7.800

Starter: Onion soup served with garlic bread.
Main: Grilled tenderloin of pork with mashed potatoes and pepper sauce.
Dessert: Chocolate cake with whipped cream, ice cream and fresh fruits.

#105 (Goat cheese salad/Salted cod/Chocolate soufflé) = ISK 8.000

Starter: Goat cheese salad with fennel, walnuts, olives and grapes.
Main: Roasted salted cod with mashed potatoes, 5 spice orange & liquorice sauce.
Dessert: Chocolate soufflé with ice cream, whipped cream and fresh fruits.

#106 (Risotto/Salmon/Ice cream) = ISK 7.800

Starter: Wild mushroom risotto with parmesan.
Main: Crispy salmon with basil & tomato salsa, served with mashed potatoes.
Dessert: Triple scoop ice cream with fresh fruits, chocolate sauce and whipped cream.

#107 (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.

#108 (Icelandic Sample Buffet) = ISK 8.500

Starter: Creamy lobster soup with roasted lobster, served with garlic bread & 5 kinds of Icelandic tapas.
Main: Icelandic lamb with béarnaise sauce, small potatoes and roasted vegetables
OR Seawolf with mango-chutney sauce, rice and roasted vegetables.
Dessert: Icelandic skyr mousse with blueberry jam and white chocolate.



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.
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LUNCH OPTIONS

111 (Seawolf/Chocolate cake) = ISK 3.800

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

Dessert: Chocolate cake with whipped cream and fresh fruits. = ISK 3.800

112 (Grilled chicken/Vanilla Crème brûlée) = ISK 3.800

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

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

113 (Lunch buffet for groups) = ISK 3.100 (week days) / ISK 3.800 (weekends)

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

Cake of the day.

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.

Price per person (min 10 pax) = ISK 4.700

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

Our staff can wait the tables as well as take care of the catering.