

Seating downstairs: 60 pax

Seatings upstairs: 60 pax

Total: 120 pax

Dinner group menu Kopar 2022



By the harbour

Spicy tuna tataki

seared in various peppers, served with soya shallot sauce.

Lightly salted cod

Cod with barley, langoustine, kale and lemongrass beurre blanc.

Baked apple

An apple baked whole with apple sorbet, salted caramel and a cinnamon biscuit.

9200 kr

*The Kopar Adventure**

We would like to take you a real Icelandic adventure!

We have put together a menu that consists of 6 courses each created to please your palate and surprise your taste buds.

The real adventure is designed so you and your fellowship can enjoy the evening and let us take care of everything!

10500 kr

**Only served for the whole table to share*

Exploring the land & sea

Smoked artich char

with dill mayo, apple salsa and artichoke chips.

Grilled rack of lamb

Grilled rack of lamb and slow cooked shank, served with a fondant potato, apricots and thyme demi glaze.

Chocolate trio

Dark chocolate fondant cake, white chocolate parfait and milk chocolate mousse.

9900 kr

Fish Adventure

Rockcrab soup

with crab meat, shrimp, spinach and bean sprouts.

Catch of the day prepared in a modern way

Chocolate trio

Dark chocolate fondant cake, white chocolate parfait and milk chocolate mousse.

8350 kr

For groups of 12 persons or more we ask to order one group menu for the whole group. Please confirm menu with at least two days notice. Many thanks.

Coffee/tea included