



MENU AVAILABLE DECEMBER 25, 26, 31 AND JANUARY 1

## FESTIVE MENU

Five delicious courses and a sweet dessert

### APERITIF

Glass of sparkling wine

### TUNA

Grilled tuna, avocado purée, ginger, sesame seeds, pickled watermelon

### SEA TROUT ON A HIMALAYAN SALT BLOCK

Slow cooked icelandic sea trout, yuzu truffle mayo, crunchy quinoa, apple

### ICELANDIC LANDSCAPE

Lamb tartar, pickled red onions, smoked cream cheese, chives mayo, vinegar snow

### PAN FRIED COD LOIN

Spicy spinach purée, cashew nut purée, butternut squash in sudachi, saffron cream sauce

### CHAR-GRILLED BEEF TENDERLOIN

Celeriac purée, smoked mushrooms, caramelized onions, bernaise

### SÚKKULADI RÓS

Chocolate mousse, raspberry gel, Sacher layer

15.900 kr. per person

## WINE MENU

Enjoy the menu to the fullest with our special wine pairing 14.900 kr. per person

HAPPY HOLIDAYS

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## MAIN COURSES

### FROM LAND

**CHICKEN** 6.990 kr.  
Grilled breast and boneless thigh, yellow beets, sweet potato purée, goat cheese and lemon thyme glaze

**RACK OF LAMB** 8.990 kr.  
Slow cooked lamb fillet, leeks, pickled shallots, carrots, baked celeriac, dill-spinach cream, mustard sauce

**CHAR-GRILLED BEEF TENDERLOIN** 8.990 kr.  
Celeriac purée, smoked mushrooms, caramelized onions, bernaise

**CAULIFLOWER TWO WAYS** 4.990 KR.  
Baked cauliflower, cauliflower foam, pine nut and cauliflower purée, kale, pumpkin seeds

**RIB EYE DANISH CROWN** 9.990 KR.  
Baked carrots, smoked mushrooms, sweet onion broth

### FROM SEA

**SALMON** 6.990 kr.  
Charcoal grilled salmon, broccolini, mushrooms, organic Icelandic black tea infused barbecue sauce

**PAN FRIED COD LOIN** 6.990 kr.  
Spicy spinach purée, cashew nut purée, butternut squash in sudachi, saffron cream sauce

## SMALL PLATES

### FROM LAND

**BEEF CARPACCIO** 3.990 kr.  
Mushroom duxelle, parmesan chips, foie gras

**ICELANDIC LANDSCAPE** 3.990 kr.  
Lamb tartar, pickled red onions, smoked cream cheese, dill oil, vinegar snow

**DUCK & WAFFLE** 4.990 kr.  
Crispy leg confit, caramelized apples, Belgian waffle, Icelandic root beer sauce

### FROM SEA

**ARCTIC CHAR ON A HIMALAYAN SALT BLOCK** 3.990 kr.  
Slow cooked icelandic sea trout, yuzu truffle mayo, crunchy quinoa, apple

**TUNA** 3.990 kr.  
Grilled tuna, avocado purée, ginger, sesame seeds, pickled watermelon

**LOBSTER TAILS & TIGER SHRIMP** 4.990 kr.  
Pan fried Canadian lobster and tiger shrimp, roasted garlic mayo, red pepper sauce, green pea and avocado purée

## SIDE DISHES

**POSH FRIES** with truffle oil and parmigiano 2.290 kr.

**OVEN BAKED CARROTS** with black garlic and carrot purée 1.990 kr.

**ASPARAGUS**, dill spinach spread, parmesan, mixed nuts 2.290 kr.

**BROCCOLINI**, chimi churri, mixed nuts 2.290 kr.

PLEASE NOTIFY YOUR WAITER OF ANY FOOD ALLERGIES OR INTOLERANCES