



MENU AVAILABLE DECEMBER 25, 26, 31 AND JANUARY 1

FESTIVE MENU

Five delicious courses and a sweet dessert

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, bernaïse

CHOCOLATE ROSE

Chocolate mousse, raspberry gel, Sacher layer

16.900 kr. per person

WINE MENU

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

MAIN COURSES

FROM LAND

CHICKEN 7.890 kr.
Grilled breast and boneless thigh, yellow beets, sweet potato purée, goat cheese and lemon thyme glaze

RACK OF LAMB 9.990 kr.
Slow cooked lamb fillet, leeks, pickled shallots, carrots, baked celeriac, dill-spinach cream, mustard sauce

CHAR-GRILLED BEEF TENDERLOIN 9.990 kr.
Celeriac purée, smoked mushrooms, caramelized onions, bernaïse

VEGAN STEAK 5.690 KR.
Tempeh steak, celeriac, broccolini, grea pea purée, shiitake mushrooms, chimichurri

RIB EYE DANISH CROWN 10.990 KR.
Baked carrots, smoked mushrooms, sweet onion broth

FROM SEA

SALMON 7.990 kr.
Charcoal grilled salmon, broccolini, mushrooms, organic Icelandic black tea infused barbecue sauce

PAN FRIED COD LOIN 7.490 kr.
Spicy spinach purée, cashew nut purée, butternut squash in sudachi, saffron cream sauce

SMALL PLATES

FROM LAND

BEEF CARPACCIO 4.690 kr.
Mushroom duxelle, parmesan chips, foie gras

ICELANDIC LANDSCAPE 4.690 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 4.290 kr.
Slow cooked icelandic sea trout, yuzu truffle mayo, crunchy quinoa, apple

TUNA 4.590 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	2.490 kr.
OVEN BAKED CARROTS with black garlic and carrot purée	2.490 kr.
ASPARAGUS, dill spinach spread, parmesan, mixed nuts	2.690 kr.
BROCCOLINI, chimi churri, mixed nuts	2.690 kr.

PLEASE NOTIFY YOUR WAITER OF ANY FOOD ALLERGIES OR INTOLERANCES

HAPPY HOLIDAYS

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