



GROUP MENU

STARTERS

Mushrooms and sunchokes

Fried and pickled mushrooms, sunchoke chips and puré

Shellfish soup

Buttermilk foam, green apple, dill oil and shrimp

Cured sheep carpaccio

Kale pesto, pickled pearl onion and smoked parmesan mayonnaise

MAINS

Nutsteak

Seasonal vegetables

Cod fillet

Seasonal vegetables

Lamb fillet

Seasonal vegetables

Beef tenderloin

Seasonal vegetables

DESSERTS

Dark chocolate and rhubarb

Dark chocolate mousse and rhubarb compote

White chocolate and lemon thyme crème brûlée

Oat crumble and vanilla ice cream

Pumpkin seed and chocolate brownie

Salted caramel and milk chocolate mousse

CANAPÉS

Hummus and preserved lemon crispbread

Beetroot and horseradish crispbread

Arctic char and trout roe crispbread

Smoked lamb and truffle crispbread

Mini chocolate tart

Mini macaron

PRICES

Dinner per Person

11,900 isk

Canapé per Piece

550 isk

Important

The group decides on one starter, one main course, one dessert for the whole group – same menu for everyone in the group. If vegans/vegetarians are in the group, please choose a separate menu from the above

Please let us know as soon as possible if anyone in the group has special dietary request, allergies or intolerance of some sort.

Please note that we need to receive an order for the group menu no later than 2 weeks before arrival. Minor changes may occur in the menu depending on season and accessibility of ingredients

Before placing your order, please inform us of any allergies or intolerances.

All prices are in ISK, include service charge & VAT.