



ICELANDIC GASTROPUB

ICELANDIC JOURNEY

7 COURSE TASTING MENU

WE START WITH A REFRESHING SHOT OF ICELANDIC “BRENNIVÍN”

SMOKED PUFFIN with a 64° Reykjavík Distillery crowberry liqueur sauce

MINKE WHALE, smoky celeriac puree, “malt” sauce

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TRADITIONAL ICELANDIC “FLATKAKA”, lightly cured arctic char,
cream cheese, dill, lemon oil

HORSE CARPACCIO, dates, rucola-mayo, crispy Jerusalem artichokes, parmesan

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LING, mashed potatoes, caper flowers, Dijon-butter sauce

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ICELANDIC LAMB RUMP STEAK, parma ham & herb crumble, mashed potatoes

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CREAM CHEESE “SKYR” CREAM, blackberry jam, pistachio nuts, lady fingers

7.990 kr.

Only served for the whole table.