



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

ICELANDIC COD CRUDO, lightly cured cod in 64° Reykjavík Angelica gin with dill, rye bread crisp, rucola mayo and arctic char caviar

LIGHTLY CURED ARCTIC CHAR on traditional Icelandic flatbread “flatkaka” with cream cheese, dill and lemon oil

ICELANDIC HORSE TARTARE, capers, Feykir 24+ cream cheese, Feykir 24+ cheese crumble, tarragon mayo and crispy potatoes

LING, mashed potatoes, caper flowers, hollandaise sauce

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

SKYR CROWBERRY CHEESE CAKE, crowberry merengue, white chocolate skyr cake, crowberry sauce, Icelandic cocunut candy “kókósbolla”

Only served for the whole table **13.900 kr.**

MUST TRY

ICELANDIC DISHES

SMOKED PUFFIN with a 64° Reykjavík Distillery crowberry liqueur sauce **3.890 kr.**
Just a taste 1.990 kr.

ICELANDIC COD CRUDO, Lightly cured cod in 64° Reykjavík Angelica gin with dill, rye bread crisp, rucola mayo and arctic char caviar **3.490 kr.**

LIGHTLY CURED ARCTIC CHAR, flatbread “flatkaka” with cream cheese, dill and lemon oil **3.890 kr.**

ICELANDIC HORSE TARTARE, capers, Feykir 24+ cream cheese, Feykir 24+ cheese crumble, tarragon mayo and crispy potatoes **3.990 kr.**



Icelandic BEER TOURS

Try our three Icelandic beer tours and taste four sample size varieties of Icelandic beer



ICELANDIC PLATTER

UNIQUE TASTING EXPERIENCE
4 SMALL COURSES

SMOKED PUFFIN with a 64° Reykjavík Distillery crowberry liqueur sauce

ICELANDIC COD CRUDO, lightly cured cod in 64° Reykjavik Angelica gin with dill, rye bread crisp, rucola mayo and arctic char caviar

LIGHTLY CURED ARCTIC CHAR on traditional Icelandic flatbread "flatkaka" with cream cheese, dill and lemon oil

ICELANDIC HORSE TARTARE, capers, Feykir 24+ cream cheese, Feykir 24+ cheese crumble, and tarragon mayo

4.990 kr.



ICELANDIC LAMB ROAST

PERFECT FOR TWO TO SHARE

STARTERS

LIGHTLY CURED ARCTIC CHAR on traditional Icelandic flatbread "flatkaka" with cream cheese, dill and lemon oil

ICELANDIC HORSE TARTARE, capers, Feykir 24+ cream cheese, Feykir 24+ cheese crumble, tarragon mayo and crispy potatoes

MAIN COURSE

ICELANDIC LAMB SHOULDER

800- 900 g, slow cooked for 12 hours, green peas, estragon sauce, waffle fries

DESSERT

SKYR CROWBERRY CHEESE CAKE, crowberry merengue, white chocolate skyr cake, crowberry sauce, Icelandic cocunut candy "kókósbolla"

14.900 kr. for two person

CHECK OUT OUR SWEET SOUVENIRS

T-shirts, hoodies,
beer mugs, and more....

