



Icelandic set menu

Available every day from 11:30-17:00

2 courses 6.900 kr. | 3 courses 7.900 kr.

Starters Choose one

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

Hot smoked pollock whitefish dip in 64° Reykjavik Angelica gin with dill, rye bread crisp and rucola mayo

Main courses Choose one

Ling, mashed potatoes, caper flowers, Hollandaise sauce

Grilled salmon, pearl barley, sweet pepper sauce

Lamb rump steak, with parma ham & herb crumble, pickled fennel, mashed potatoes, butter & green peas

Desserts Choose one

Skyr crowberry cheesecake, crowberry merengue, white chocolate skyr cake, crowberry sauce, Icelandic coconut candy “kókósbolla”

Mini Icelandic traditional pastry “kleinur”, dulce de leche caramel, lemon, vanilla ice cream

Gourmet cream puff - choose one kind

- Raspberry with berries and cream
- Nóa Kropp, chocolate sauce and cream
- Caramel with dulce de leche caramel and cream

Locally sourced ingredients



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

Hot smoked pollock whitefish dip with sour cream, capers, shallots and fresh dill.
Served with Icelandic rye bread and sourdough crisp

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

5.890 kr.

A must try!

Fermented shark (6 pcs.)
& **dried fish** with Icelandic butter

2.890 kr.

Add a shot of
Brennivín

1.890 kr.



Check out our sweet souvenirs

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

