

ICELANDIC PLATTER

UNIQUE TASTING EXPERIENCE
4 SMALL COURSES

SMOKED PUFFIN with a 64° Reykjavík Distillery crowberry liqueur sauce

LAMB TATAKI, smoked cream cheese, pickled redcurrants, rucola mayo, popped wild rice, truffle snow

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.



MUST TRY

ICELANDIC DISHES

SMOKED PUFFIN with a 64° Reykjavík Distillery crowberry liqueur sauce	3.890 kr.
	<i>Just a taste</i> 1.990 kr.
LIGHTLY CURED COD , in 64° Reykjavik Angelica gin with dill, rye bread crisp and rucola mayo	3.490 kr.
LAMB TATAKI , smoked cream cheese, pickled redcurrants, rucola mayo, popped wild rice, truffle snow	3.890 kr.
ICELANDIC HORSE TARTARE , capers, Feykir 24+ cream cheese, Feykir 24+ cheese crumble, tarragon mayo and crispy potatoes	3.990 kr.

CHECK OUT OUR SWEET SOUVENIRS

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





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

LIGHTLY CURED COD 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

CROWBERRY CHEESE CAKE, 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

