

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.



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....





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

LIGHTLY CURED COD, in 64° Reykjavik Angelica gin with dill, rye bread crisp and rucole mayo

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 “kókösbolla”

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. <i>Just a taste</i> 1.990 kr.
LIGHTLY CURED COD , in 64° Reykjavik Angelica gin with dill, rye bread crisp and rucole mayo	3.490 kr.
LAMB TATAKI , smoked cream cheese, pickled redcurrants, rucole 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.

Light
A SELECTION OF OUR LIGHTER BEERS
3.490 KR.

Medium
A SELECTION OF OUR MEDIUM BEERS
3.890 KR.

Dark
A SELECTION OF OUR DARK BEERS
4.490 KR.

Icelandic BEER TOURS

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

