

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

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 cheesecake, crowberry merengue,
white chocolate skyr cake, crowberry sauce, Icelandic coconut 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

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, tarragon mayo and crispy potatoes

Ling, mashed potatoes, caper flowers, hollandaise sauce

Icelandic lamb rump steak, parma ham & herb crumble, mashed potatoes

Skyr crowberry cheesecake, crowberry merengue,
white chocolate skyr cake, crowberry sauce, Icelandic coconut 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. <i>Just a taste</i> 1.990 kr.
Hot smoked pollock whitefish dip with sour cream, capers, shallots and fresh dill. Served with Icelandic rye bread and sourdough crisp	2.990 kr.
Lightly cured arctic char , flatbread “flatkaka” with cream cheese, dill and lemon oil	3.990 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

