



A JOURNEY INTO THE UNKNOWN

Our most popular menu ever!

8 COURSE SURPRISE MENU WITH AN APERITIF

Embark on a culinary journey with our 8-course surprise menu, where each dish is crafted to delight your senses.

Begin your experience with a refreshing aperitif and let our chefs take you on a unique and unforgettable dining journey, featuring both meat and fish and a dessert finale.

Let us surprise you!

per person **13.900 kr.**

ICELANDIC GOURMET FEAST

7 AMAZING COURSES

Starts with a shot of the infamous Icelandic spirit Brennivín

- » **Smoked puffin**
with blueberry “Brennivín” sauce
- » **Icelandic arctic char**
with candy-beets salad, asparagus and elderflower-hollandaise sauce
- » **Pan-fried line caught blue ling**
with lobster sauce, truffle mashed potatoes, asparagus and dill oil
- » **Icelandic foal**
with truffle mashed potatoes and Spanish chorizo sauce
- » **Lobster tails**
baked in garlic with grilled bread
- » **Icelandic lamb tenderloin**
with beer-butterscotch sauce, cauliflower purée and Spanish salsify

and we end the gourmet feast with a delicious dessert

- » **White chocolate „skyr“ mousse**
with passion coulis and sorbet

per person **13.900 kr.**

The Icelandic Gourmet feast is intended to be a full meal for one person and takes approx. 1,5 – 2 hours to serve

TAPAS FROM THE LAND

21 Chicken in bbq-chili crumbs **3.690 kr.** 
with pistachio crumble and blue cheese sauce

22 Chicken tenderloin **3.690 kr.**
with cauliflower couscous, pine nuts, cauliflower purée and alioli

23 Lamb tenderloin in liquorice sauce **3.690 kr.**

25 Beer glazed fillet of lamb **4.690 kr.**
with beer-butterscotch sauce, cauliflower purée and Spanish salsify

28 Beef tenderloin **4.690 kr.**
with truffle-mushroom duxelles and bourgunion mushroom sauce

29 Icelandic foal tenderloin **4.590 kr.**
with truffle mashed potatoes and chorizo sauce

32 Duck breast **3.990 kr.**
with jerusalem artichokes, spanish salsify and Icelandic „Malt & Appelsín” sauce

33 Smoked puffin **4.190 kr.**
with blueberry “brennivín” sauce

34 Serrano ham **3.790 kr.**
with melon and horseradish

WAGYU RIBEYE

Grilled wagyu rib eye with enoki
& oyster mushrooms and ponzu sauce
– about 100 g

8.890 kr.

TAPAS FROM THE SEA

2 Pan fried giant scallops **4.390 kr.**
with celeriac purée, passionfruit foam, crispy serrano, olive sand and truffle snow

3 Bacon wrapped scallops and dates **3.590 kr.**
with sweet chili sauce

7 Icelandic arctic char **3.890 kr.**
with candy beets salad, asparagus and elderflower-hollandaise

8 Pan-fried blue ling **3.890 kr.**
with a king prawn, grilled asparagus, roe and lobster sauce

10 Lobster tails baked in garlic **3.990 kr.**
with grilled bread

11 King prawns al ajillo **3.990 kr.**
with garlic-chorizo butter sauce & cherry tomatoes

14 Tuna with avocado purée, **3.890 kr.**
chili-pine nut salsa, mandarine and tapioca

TAPAS FROM THE GARDEN

39 Mixed olive snack, **1.990 kr.** 
with and without stones

44 Pan fried Icelandic button and oyster mushrooms **3.490 kr.**
with goat cheese cream, burned lich-vinaigrette and walnuts

45 Pickled Icelandic cherry tomatoes **3.490 kr.**
with marinated mozzarella, sorrel sauce, pine nuts, avocado purée and grilled bread

 **46 Cauliflower marinated** **3.490 kr.**
with saffran, lime-pistacchio vinaigrette, cauliflower purée and pomegranate

 **47 Vegan Piri Piri „ribs“** **3.690 kr.**
with deepfried baby potatoes and citrus-garlic sauce

MAIN COURSES

Arctic char **6.990 kr.**

Icelandic Arctic char
with candybeets salad, piquilo, asparagus and elderflower-hollandaise

Pan-fried blue ling **6.990 kr.**

Pan-fried blue ling with king prawns, grilled asparagus, roe and lobster sauce

The bullfighters tapas **8.490 kr.**

Beef tenderloin, lamb tenderloin, chicken, pork and lobster tails, served on salad with Borgunion sauce, baked potato and zaffron aioli

Grilled beef medallions **9.890 kr.**

Beef tenderloin (225 g) with truffle mushroom duxelles, carrot purée, spanish salsify and Bourgounion mushroom sauce

Fillet of lamb **9.890 kr.**

Beer glazed fillet of lamb
with beer-butterscotch sauce, cauliflower purée and Spanish salsify

Surf & Turf **11.890 kr.**

Rib-eye (300 g) and king prawns with chorizo-butter sauce, french fries and elderflower-hollandaise sauce

Rib-eye **10.890 kr.**

Rib-eye (300 g) with truffle-mushroom duxelles, carrot purée, french fries, asparagus, elderflower-hollandaise and bourguignon mushroom sauce

DESSERTS

Our world famous chocolate cake **2.990 kr.**
with berry gel and whipped cream

White chocolate „skyr“ mousse **3.190 kr.**
with passion fruit sauce

Crema Catalana **2.990 kr.**
with Dulce de leche and dulce de leche cream

 **Lemon and strawberry “cheese” cake** **3.190 kr.**
with a pistacchio-date base

