

NEW YEARS

TAPAS FROM THE SEA

- 2

Pan fried giant scallops
with celeriac purée, passionfruit foam,
crispy serrano, olive sand and truffle snow
Add Antonius Sturgeon Caviar 2.490 kr.

4.490 kr.
- 3

Bacon wrapped scallops and dates
with sweet chili sauce (2 pcs.)

3.690 kr.
- 7

Icelandic Arctic char
with candy beets salad, asparagus
and elderflower-hollandaise

3.990 kr.
- 8

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

3.990 kr.
- 10

Lobster tails
baked in garlic with grilled bread

4.290 kr.
- 11

King prawns al ajillo
with garlic-chorizo butter sauce

4.190 kr.
- 14

Tuna
with ponzu-gochujang sauce,
pickled watermelon, avocado purée
and fried vermicelli

4.190 kr.

TAPAS FROM THE LAND

- 19

Foie gras steak
with amarena cherry sauce, apples,
figs and sourdough bread crostini

5.490 kr.
- 22

Chicken tenderloin
with cauliflower couscous, pine nuts,
cauliflower purée and alioli

3.890 kr.
- 23

Lamb tenderloin
in liquorice sauce

3.890 kr.
- 25

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

4.890 kr.
- 28

Beef tenderloin
with truffle-mushroom duxelles
and bourguignon mushroom sauce
Add Foie gras 2.490 kr.

4.890 kr.
- 32

Duck breast
with jerusalem artichokes, spanish salsify
and Icelandic „Malt & Appelsín” sauce
Add Foie gras 2.490 kr.

4.190 kr.
- 33

Smoked puffin
with blueberry “brennivín” sauce

4.490 kr.
- 34

Serrano ham
with melon and horseradish

3.890 kr.

NEW YEAR DELUXE MENU

EIGHT SELECTED COURSES

House aperitif

- »

Pan fried giant scallops
with celeriac purée, passionfruit foam,
crispy serrano, olive sand and
truffle snow
Add Antonius Sturgeon Caviar 2.490 kr.
- »

Foie gras steak
with amarena cherry sauce, apples,
figs and sourdough bread crostini
- »

Tuna
with ponzu-gochujang sauce,
pickled watermelon, avocado purée
and fried vermicelli
- »

Duck breast
with jerusalem artichokes,
spanish salsify and Icelandic
„Malt & Appelsín” sauce
- »

Lobster tails
baked in garlic with grilled bread
- »

Beef tenderloin
with truffle-mushroom duxelles
and bourguignon mushroom sauce
Add Foie gras 2.490 kr.

and finally two delicious desserts

- »

Our world famous chocolate cake
with berry gel and whipped cream
- »

White chocolate „skyr” mousse
with passion fruit sauce

16.900 kr. p. person
Only served for the whole table

TAPAS FROM THE GARDEN

- 39

Mixed olive snack,
with and without stones

1.990 kr.
- 44

Pan fried Icelandic button and oyster
mushrooms with goat cheese
cream, burned lich-vinaigrette and walnuts

3.690 kr.
- 46

Cauliflower
marinated with saffran, lime-pistacchio
vinaigrette, cauliflower purée and pomegranate

3.690 kr.
- 47

Vegan Piri Piri „ribs”
with deep fried baby potatoes
and citrus-garlic sauce

3.890 kr.
- 48

BBQ Jackfruit soft taco
with mango-jalapeño salsa, avocado purée,
and fresh coriander (2 pcs.)

3.690 kr.

MAIN COURSES

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

7.490 kr.
- Pan-fried blue ling**
with king prawns, grilled asparagus, roe
and lobster sauce

7.490 kr.
- The bullfighters tapas**
Beef tenderloin, lamb tenderloin, chicken,
pork and lobster tails, served on salad with
bourguignon sauce, baked potato and zaffron aioli

8.990 kr.
- Grilled beef medalions**
Beef tenderloin (225 g) with truffle mushroom
duxelles, carrot purée, spanish salsify and
bourguignon mushroom sauce

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

9.890 kr.

DESSERTS

- Our world famous chocolate cake**
with berry gel and whipped cream

2.990 kr.
- Basque cheesecake**
with berry compote and whipped cream

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

2.990 kr.
- White chocolate „skyr” mousse**
with passion fruit sauce

3.190 kr.
- Coconut bomb**
coconut ice cream and Icelandic „kókosbollur”

2.990 kr.
- Out of the blue**
mixed ice cream plate

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

3.190 kr.

All our ice cream is specially made for us by VALDÍS

DESSERT SAMPLER

6.990 kr.
The sampler plate features 4 of our favorite
desserts: Basque cheesecake, Crema Catalana,
chocolate cake and white chocolate “skyr” mousse

 Vegan
Please notify your waiter of any food allergies or intolerances