



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 **14.900 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 **14.900 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** **3.890 kr.**
with pistachio crumble and blue cheese sauce
- 22 Chicken tenderloin** **3.890 kr.**
with cauliflower couscous, pine nuts, cauliflower purée and alioli
- 23 Lamb tenderloin in liquorice sauce** **3.890 kr.**
- 25 Beer glazed fillet of lamb** **4.890 kr.**
with beer-butterscotch sauce, cauliflower purée and Spanish salsify
- 28 Beef tenderloin** **4.890 kr.**
with truffle-mushroom duxelles and bourgunion mushroom sauce
- 29 Icelandic foal tenderloin** **4.790 kr.**
with truffle mashed potatoes and chorizo sauce
- 32 Duck breast** **4.190 kr.**
with jerusalem artichokes, spanish salsify and Icelandic „Malt & Appelsín” sauce
- 33 Smoked puffin** **4.490 kr.**
with blueberry “brennivín” sauce
- 34 Serrano ham** **3.890 kr.**
with melon and horseradish

WAGYU RIBEYE

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

8.990 kr.

TAPAS FROM THE SEA

- 2 Pan fried giant scallops** **4.490 kr.**
with celeriac purée, passionfruit foam, crispy serrano, olive sand and truffle snow
Add Antonius Sturgeon Caviar 2.490 kr.
- 3 Bacon wrapped scallops and dates** **3.690 kr.**
with sweet chili sauce
- 7 Icelandic arctic char** **3.990 kr.**
with candy beets salad, asparagus and elderflower-hollandaise
- 8 Pan-fried blue ling** **3.990 kr.**
with a king prawn, grilled asparagus, roe and lobster sauce
- 10 Lobster tails baked in garlic** **4.290 kr.**
with grilled bread
- 11 King prawns al ajillo** **4.190 kr.**
with garlic-chorizo butter sauce & cherry tomatoes
- 14 Tuna with ponzu-gochujang sauce,** **4.190 kr.**
pickled watermelon, avocado purée and fried vermicelli

TAPAS FROM THE GARDEN

- 39 Mixed olive snack,** **1.990 kr.**
with and without stones
- 44 Pan fried Icelandic button and oyster mushrooms** **3.690 kr.**
with goat cheese cream, burned lich-vinaigrette and walnuts
- 45 Pickled Icelandic cherry tomatoes** **3.690 kr.**
with marinated mozzarella, sorrel sauce, pine nuts, avocado purée and grilled bread
- 46 Cauliflower marinated** **3.690 kr.**
with saffran, lime-pistacchio vinaigrette, cauliflower purée and pomegranate
- 47 Vegan Piri Piri „ribs“** **3.890 kr.**
with deepfried baby potatoes and citrus-garlic sauce

MAIN COURSES

- Arctic char** **7.490 kr.**
Icelandic Arctic char with candybeets salad, piquilo, asparagus and elderflower-hollandaise
- Pan-fried blue ling** **7.490 kr.**
Pan-fried blue ling with king prawns, grilled asparagus, roe and lobster sauce
- The bullfighters tapas** **8.990 kr.**
Beef tenderloin, lamb tenderloin, chicken, pork and lobster tails, served on salad with Borguinion sauce, baked potato and zaffron aioli
- Grilled beef medalions** **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** **12.890 kr.**
Rib-eye (300 g) and king prawns with chorizo-butter sauce, french fries and elderflower-hollandaise sauce
- Rib-eye** **11.890 kr.**
Rib-eye (300 g) with truffle-mushroom duxelles, carrot purée, french fries, asparagus, elderflower-hollandaise and bourguignon mushroom sauce
- 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

