



Menu





Menu



APPETIZERS

Tiger shrimps kr 1750, -
on a chili tomato bed with pickled fennel

Calamari kr 1750, -
with chili mayonnaise and lemon

Mixed seafood soup Starter kr 1690, -
Main kr 2490, -
served with home baked focaccia bread

Cheese plate kr 1750, -
with best selection of cheeses, olives, basil pesto and
fruit compote



Menu



MAIN





FISH

- Fish stew** **kr 3150,-**
traditional Icelandic stew, served with ryebread
- Grilled Cod** **kr 3450,-**
Sweet potato mousse, capers and tapenade
- Arctic Char** **kr 3650,-**
on top of lemon butter sauce, selleri mousse and avocado
- Lobster tails** **kr 8900,-**
garlic roasted mushrooms, sautéed spinach and puree



Menu



MEAT

Lamb chops **kr 3550,-**
with ginger/chili tomato paste and baked veggies

Grilled Lamb prime **kr 4250,-**
with basil pesto, sweet potato and baked veggies

Beef tenderloin **kr 4750,-**
potato mousse, garlic mushrooms and demi glazed sauce

Grilled chicken thighs **kr 3250,-**
sautéed spinach, creamy barley and lemon sauce

Whale steak **kr 3950,-**
caramelized onion, garlic mushrooms and sweet potato
mousse



Menu



DESSERTS

| | |
|------------------------------|------------------|
| Rhubarb ice cream | kr 1350,- |
| French chocolate cake | kr 1390,- |
| Homemade cheesecake | kr 1450,- |



Menu



SIDES/EXTRAS

| | |
|--|-----------|
| French fries 950, - | kr |
| Basil pesto 450, - | kr |
| Hummus kr 300, - | |
| Tapenade 450, - | kr |
| Chili mayonnaise 300, - | kr |
| Ginger/chili tomato paste 450, - | kr |



Menu



VEGAN/*VEGETERIAN

APPETIZERS

Bruschetta kr 1550, -
grilled veggies, hummus, avocado, *(mozzarella)

Beetroot carpaccio kr 1550, -
Spicy fried tofu, rucola *(goat cheese)

MAIN COURSES

Baked cauliflower kr 3250, -
avocado mousse, basil pesto, rucola, focaccia bread
*(parmesan)

Tofu kr 3250, -
Carrot puree, grilled broccoli, and sesame lime soya

DESSERTS

Baked fruits kr 1350, -
Slow baked caramelized peach and pear combo