



S T A R T E R

SLOW COOKED PUMPKIN – 2,900 ISK

CRUNCHY VEGETABLES WITH RUCOLA, PUMPKIN AND SAGE GRANITA,
KIMCHI TOMATO, AND ROASTED PUMPKIN SEEDS.

BURRATA – 3,000 ISK

WITH PESTO, TOMATOES, AND RUCOLA.

HOMEMADE SWEET POTATO GNOCCHI – 3,100 ISK

BUTTER CHEESE SAUCE, BEETROOT FOAM, BURNED LEEK OIL, SPINACH
EMULSION, AND CRUNCHY LAMB (CAN BE VEGETARIAN).

FLAMBÉED BEEF TARTAR – 3,500 ISK

SMOKED EGG EMULSION, ARTICHOKE, CAPERS, AND PICKLED ONIONS.

CHEESE ARANCINI – 3,300 ISK

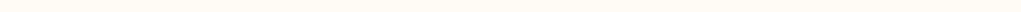
SERVED WITH ARUGULA, BLUE CHEESE SAUCE, AND KING OYSTER CHIPS.

COD CHEEKS – 3,500 ISK

WITH ASPARAGUS PURÉE, CAVIAR, LEMON OIL, SEAWEED, ARTICHOKE,
AND KIMCHI CAULIFLOWER.

SALMON & LANGOUSTINE CARPACCIO – 3,600 ISK

WITH SHRIMP ICE CREAM, FERMENTED FENNEL, CAVIAR, CRUNCHY
VEGETABLES, AND SEAWEED.





S O U P S

GOULASH SOUP – 3,200 ISK
WITH LAMB, CHILI, AND CORIANDER.

FRENCH ONION SOUP – 3,200 ISK
WITH CHEESE CRUNCH.

COCONUT CARROT SOUP – 2,900 ISK
WITH ROASTED APPLE FOAM.

S A L A D S

CAESAR SALAD – 3,200 ISK
CLASSIC WITH BACON AND CROUTONS. (CHICKEN CAN BE ADDED FOR
+1,500 ISK.)

MIXED SALAD – 3,100 ISK
WITH ARTICHOKES, AVOCADO, CRUNCHY VEGETABLES, PICKLED
BEETROOT, AND LEMON HONEY SAUCE.





M A I N C O U R S E

FISHERMAN'S STEW – 6,200 ISK

WITH SALMON, MUSSELS, COD CHEEKS, AND WOLFFISH IN TOMATO SAUCE.

SALMON – 6,500 ISK

WITH CARROT-GINGER PURÉE, COCONUT BROCCOLI, AND
SEABUCKTHORN SAUCE.

LANGOUSTINES IN GARLIC BUTTER SAUCE – 8,000 ISK

WITH WAKAME SALAD AND LUMPFISH CAVIAR.

CHICKEN BALLOTINE – 5,200 ISK

FILLED WITH CHEESE, SMOKED MASHED POTATOES, MUSHROOM SAUCE,
AND FERMENTED VEGETABLES.

WOLFFISH – 6,800 ISK

WITH SLOW-COOKED ENDIVE, ASPARAGUS, SEAWEED SALAD, AND BEURRE
BLANC.

SLOW-COOKED DUCK LEG – 6,500 ISK

WITH GRATIN POTATOES, VEGETABLES, AND BLUEBERRY SAUCE.

LAMB FILLET – 7,600 ISK

WRAPPED IN MINCED MEAT WITH POTATOES, FERMENTED VEGETABLES,
AND ROSEMARY MINT SAUCE.

SURF & TURF – 7,900 ISK

SERVED WITH BABY POTATOES, VEGETABLES, AND RED WINE SAUCE.



CAULIFLOWER MUSHROOM STEAK (VEGETARIAN) – 5,500 ISK
WITH PARSNIP-COFFEE PURÉE, QUINOA VEGETABLES, AND RED WINE
BEETROOT SAUCE.

CARROT & SUNFLOWER SEED RISOTTO (VEGETARIAN) – 5,500 ISK
WITH CHEESE AND CARROT CRUNCH.

D E S S E R T S

CHOCOLATE MOUSSE CAKE – 2,900 ISK
SERVED WITH RASPBERRY SAUCE AND SEABUCKTHORN SORBET.

SWEET CARROT – 2,900 ISK
CARROT PANNA COTTA, CINNAMON CRUMBLE, AND APPLE SORBET.

LEMON & TEA – 2,900 ISK
WITH TEA SAUCE AND BISCOFF ICE CREAM.

COCONUT CLOUD – 2,900 ISK
WITH COTTON CANDY AND WARM CARAMEL SAUCE.

SELECTION OF HOMEMADE ICE CREAM & SORBET – 900 ISK PER SCOOP
ASK THE WAITER FOR TODAY'S SELECTION.

