



## DINNER MENU FOR GROUPS

minimum of 20 persons

We have the option for larger groups to create a three course (or even a four course) meal.  
Please pick one of each dish for the entire group.

If anyone in the group has food allergies or is vegan, then please let us know in advance.  
Bread rolls  with whipped Icelandic butter as well as homemade hummus  is included.

### STARTERS

#### Beef Carpaccio | 2.290 kr.

Beef Carpaccio with rocket/arugula, parmesan cheese, grapes and a balsamic glaze

#### Salmon duo | 2.390 kr.

Salmon duo of Stracta graflax (graved salmon) and peppered hot-smoked salmon served with rye bread and horseradish sauce

#### Bruschetta | 2.190 kr.

Grilled bread topped with Parma ham, goat cream cheese and melon

### DESSERT

#### Chocolate mousse | 1.600 kr.

Chocolate mousse with berries and ice cream

#### Chocolate cake | 1.600 kr.

Homemade chocolate cake with strawberry sauce, berries and whipped cream

#### Meringue bomb | 1.600 kr.

Meringue with whipped cream, Daim (crunchy Nordic chocolate), berries and Stracta ice cream

### MAIN COURSE

#### Cod fillet | 4.290 kr.

Night-salted cod with mashed potatoes, caramelised onions, brown butter, spring vegetables and a white wine sauce

#### Lamb fillet | 4.990 kr.

Lamb fillet served with a red wine sauce, mashed potatoes, fried root vegetables and parsnip fries

#### Beef tenderloin | 4.990 kr.

Grilled beef tenderloin with potato gratin, creamy mushroom ragu and Béarnaise Sauce

#### Duck confit | 4.490 kr.

Duck confit with fried baby potatoes, pan fried garlic mushrooms and bacon-wrapped dates

#### Eggplant/Aubergine steak | 3.690 kr.

Eggplant/Aubergine steak gratinated with tomatoes, served with fried root vegetables, garlic mushrooms and potatoes

