



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 | 2.790 kr.

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

Salmon duo | 2.790 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 | 1.850 kr.

Chocolate mousse with berries and ice cream

Chocolate cake | 1.850 kr.

Homemade chocolate cake with strawberry sauce, berries and whipped cream

Meringue bomb | 1.850 kr.

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

MAIN COURSE

Cod fillet | 4.990 kr.

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

Lamb fillet | 5.500 kr.

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

Beef tenderloin | 5.500 kr.

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

Duck confit | 4.990 kr.

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

Eggplant/Aubergine steak | 3.990 kr.

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

