

GROUP DINNER MENU

For 20 guests or more

The group must select the same starter, main course, and dessert for everyone.

Please inform us in advance of any allergies or vegan guests.

Sourdough bread  and whipped butter will be served at the table, with paprika cream  for vegans.

Same-day changes incur a fee.

12.990 ISK per person

STARTERS

Beef Carpaccio

Beef carpaccio with arugula, parmesan cheese, truffle oil, and balsamic

Salmon Duo

Gravlax and hot-smoked salmon with horseradish sauce and rye bread

Parma Ham Bruschetta

Grilled sourdough bread with goat cheese, arugula, Parma ham, parmesan cheese, and balsamic

Wild Mushroom Bruschetta

Grilled sourdough bread with garlic cream, sautéed truffle wild mushrooms, and arugula

DESSERTS

Chocolate Mousse

Chocolate mousse with crumble, fresh berries, and chocolate sauce

Chocolate Cake

Chocolate cake with vanilla ice cream, crumble, chocolate & caramel sauce, and fresh berries

Cheesecake

Cheesecake with crumble, fresh berries, and strawberry sauce

Chocolate & Caramel Tart

Chocolate and caramel tart with vanilla ice cream and chocolate sauce

MAIN COURSES

Cod Fillet

Butter-fried cod fillet with mashed potatoes, noisette baked cauliflower, and garlic sauce

Lamb Fillet

Lamb fillet with oven-roasted carrots and celeriac, potato gratin, and red wine sauce

Beef Tenderloin

Grilled beef tenderloin with garlic-truffle sautéed mushrooms, potato gratin, and béarnaise sauce

Vegan Wellington

Vegan Wellington with oven-roasted carrots and celeriac, garlic-sautéed mushrooms, and garlic sauce

 Vegan
 Gluten-free