

FJÖGURRA RÉTTA ÓVISSUFERÐ 9.900 KR
HREINDÝR Í AÐALRÉTT 11.900 KR
VÍNPÖRUN 7.900 KR

FORRÉTTIR

Nauta tataki

Eldpipar, vorlaukur, kasjúhnetur, yuzu dressing

2.900 KR

Bleikja

Íslenskt wasabi, yuzu, blómkál, epli, sítróna

2.900 KR

Humarsúpa

Sjávarfang, hvítsúkkulaði rjómi

2.900 KR

Rauðrófur (v)

Piparrót, fáfnisgras, heslihnetur

2.900 KR

AÐALRÉTTIR

Hreindýr

Kartöflur, brokkolíni, sveppir, laukur, bláber

8.400 KR

Lamb

Laukur, vínber, gulrætur, sinnep

6.200 KR

Naut

Sveppir, brokkolíni, kartöflur, lauksulta, piparrót

6.200 KR

Porskur

Bygg, kínóa, blómkál, lime, íslenskt wasabi

5.700 KR

Toppkál (v)

Hummus, vínber, hvítlaukur, söltuð sítróna

5.700 KR

EFTIRRÉTTIR

Hvítt súkkulaði

Mús, sítrónukrem, ólífuelíu kaka, kókos sorbet

2.300 KR

Tiramisu

Kaffi, kakó, salt karamella

2.300 KR

Ananas (v)

Ananas seyði, romm, mynta, kókos sorbet

2.300 KR

FOUR COURSE TASTING MENU 9.900 KR
REINDEER AS MAIN 11.900 KR
WINE PAIRING 7.900 KR

STARTERS

Beef tataki

Chili, spring onion, cashew nuts, yuzu dressing

2.900 KR

Arctic char

Icelandic wasabi, yuzu, cauliflower, apples, lemon

2.900 KR

Langoustine soup

Seafood, white chocolate cream

2.900 KR

Beetroot (v)

Horseradish, tarragon, hazelnuts

2.900 KR

MAIN DISHES

Reindeer

Potatoes, broccolini, mushrooms, onion, bilberries

8.400 KR

Lamb

Onions, grapes, carrots, mustard

6.200 KR

Beef

Mushrooms, broccolini, potatoes, onion jam, horseradish

6.200 KR

Cod

Pearl barley, quinoa, cauliflower, lime, icelandic wasabi

5.700 KR

Cabbage (v)

Hummus, grapes, garlic, preserved lemon

5.700 KR

DESSERTS

White chocolate

Mousse, lemon curd, olive oil cake, coconut sorbet

2.300 KR

Tiramisu

Coffee, cocoa, salted caramel

2.300 KR

Pineapple (v)

Pineapple soup, rum, mint, coconut sorbet

2.300 KR