

GROUP LUNCH MENU

LUNCH 1 6.900 KR

Garden vegetable soup

Oven-baked cod with creamy potato purée & crisp romaine salad

LUNCH 2 6.900 KR

Classic tomato soup with herbs
Pan-seared chicken breast with pumpkin purée & pickled pumpkin

LUNCH 3 7.500 KR

Cauliflower soup with basil pesto Grilled lamb fillet with carrot purée, baby carrots & garden peas

VEGAN LUNCH 6.500 KR

Garden vegetable soup Chickpea & seasonal vegetable curry

GROUP MENU

MENU 1 13.000 KR

Beef carpaccio with crispy capers, parmesan & rucola Arctic Char with tomato, creamy potato purée & orange Beurre Blanc Warm Chocolate Fondant with raspberry sorbet

MENU 2 13.500 KR

Creamy seafood soup with cod & langoustine
Lamb fillet with carrot purée, baby carrots, green peas & green
pepper demi-glace
Lemon Tart with sour meringue

MENU 3 12.500 KR

Icelandic tomato soup with housemade pesto & cream
Chicken breast with pumpkin, pickled pumpkin, mushroom
sauce & baby potatoes
Carrot cake with white chocolate & blueberries

MFNU 4 13.500 KR

Arctic char tartare with rye bread & herb mayonnaise Beef tenderloin with potato gratin, baked tomatoes & demi-glace Warm chocolate fondant with raspberry sorbet

VEGAN MENU 10.500 KB

Cauliflower soup with cauliflower pesto & wild herbs Celeriac steak with celery purée, radicchio & chimichurri Selection of vegan sorbets

Our group menus apply to parties of 10 guests or more. Cancellations must be made at least 4 working days prior to the reservation; otherwise, full payment will be charged. Menu prices are subject to change. The menu is valid until the end of 2026.