

DINNER. . .

● SMALL DISHES

Fresh made Tortillas, avocado guacamole, (vegan)	1.250
Baked dates, blue cheese, bacon	1.600
Baked brie, mango chutney, hazelnuts, toasted bread	2.200
Langoustine soup, langoustine tails, lemongrass, Madeira, whipped cream	2.450
½ Avocado – kale salad, cucumber, cherry tomatoes, radishes, hummus, dill, pine nuts, (vegan)	2.650
West fjords Scallops ceviche, chili, yuzu, orange, mint, olive oil	2.700
East coast Iceland Langoustine in the shell, garlic butter, lemon	3.900
	Main course 7.250

● PIZZA

Pizza, smoked salmon, cream cheese, capers, red onion, dill, lemon	2.750
Pizza, parma ham, tomatoes, mozzarella, basil, arugula	2.750

● MAIN COURSES

Catch of the day	3.950
Fresh West fjord blue mussels, white wine, shallot, chili, french fries, garlic-aioli	3.950
Salad of summer 2017	
Grilled vegetables, eggplant-caponata, hummus, tomatoes, salsa verde (vegan)	3.350
Add grilled chicken breast	3.950
Grilled prime steak of local lamb, glazed root vegetables, creamed organic barley, tomatoes and herbs	4.950
Grilled local beef Rib Eye, sautéed mushrooms, Broccolini, sautéed potatoes and red wine sauce	5.950

● CLASSICS

Burger, 160 gr ground beef, cheddar cheese, tomatoes, red onion, salad, Dijon-mayonnaise	2.850
Vegan Burger, Portobello, Avocado, tomatoes, red onions, lettuce, Sweet potatoes fries (vegan)	2.850
Club sandwich, chicken, bacon, salad, tomatoes, avocado, mayonnaise	2.850

● DESSERTS

Crème Brulée	1.650
Semifreddo icecream, cherries, oranges	1.650
Tiramizu	1.650
Assorted macaroons 5 pieces	1.150
Chocolate truffles 5 pieces	950