Christmas menu

THREE COURSE FOR GROUPS 8+

STARTERS

House made lobster bisque served with a chive creme fraiche and herbs

or

Mushroom arancini with miso mayo and arugula (vegan)

MAIN COURSES

Jörgensen beef Wellington served with truffle pomme purée, oven-roasted carrots, glazed asparagus, finished with a red wine and Madeira jus

or

Grilled salmon served with creamy risotto, asparagus and champagne sauce

or

Vegan wellington. Asparagus, glazed carrots, artichoke puree and a wild mushroom sauce (vegan)

DESSERTS

Panna cotta with vanilla and wild berry sauce

or

Spiced apple crumble, served with whipped cream (vegan)

Menu choice needs to be confirmed at least 2 working days in advance.

9.900 ISK

Per person

The menu is valid from the beginning of October until the end of December, excluding December 24th, 25th, and 31st.

JÖRGENSEN
KITCHEN & BAR