Christmas menu

DECEMBER 25TH

STARTERS

Roasted butternut, sweet potato and sage soup (v) | Smoked salmon and gravlax salmon | Reindeer pate | Hummus and house pesto (v) | Roasted vegetable couscous salad (v) | Green Icelandic herb salad (v) | Pickled herring | Vol-au-vents (with mushroom and chicken filling) | Gravlax sauce | Sweet mustard sauce | Sourdough (v) | Rye bread | Icelandic leaf bread

MAIN COURSES

Sirloin roast beef | Oven baked arctic char | Stuffed turkey breast | Vegan wellington (v) | Roast herbed baby potatoes (v) | Buttered root vegetables (v) | Minted peas (v) | Garlicky mushrooms | Parmesan mashed potatoes | Braised red cabbage (v) | Roast maple sweet potatoes (v) | Steamed sweet corn (v) | Waldorf salad | Lemon beurre blanc | Mushroom sauce (v) | Red wine demi-glace

DESSERTS

Carrot cake | Pear crumble (v) | Vanilla ice cream with Toblerone sauce | Mixed fruit salad (v) | White chocolate cherry delice

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13.990 ISK

Per person

JÖRGENSEN

KITCHEN & BAR