

GROUP MENUS

MENU 1

STARTER

Icelandic seafood soup with a variety of scallops, fish, and prawns

MAIN

Beef tenderloin.

Jerusalem artichoke puree, roasted baby potatoes, broccolini and a port wine jus

DESSERT

Chocolate mousse with hazelnut gravel, coffee gel, and seasonal berries

MENU 2

STARTER

Seared scallops served with roasted cauliflower puree, asparagus, and a citrus vinaigrette

MAIN

Icelandic lamb sirloin.

Mint and coriander emulsion, sticky jus-glazed fondant potato, roasted shallots, and a port lamb jus

DESSERT

Jörgensen chocolate honey cake with wildflower honey glaze, whipped cream, and seasonal berries

STARTER

Lamb croquettes with mustard sauce and fresh arugula

MAIN

Pan-fried arctic char in a coconut sesame crust with sunflower seeds & yuzu purée. Topped with sweet potato crisps

DESSERT

Sicilian lemon tart with chantilly cream, candied lemons, and confectioners' sugar

MENU 4 (VEGAN)

STARTER

Roasted Oyster Mushrooms with charred miso aioli with pine nuts, sesame seeds, and shaved celery

MAIN

Wild mushroom risotto with pan-fried mushrooms, aged 36-month parmesan cheese, parsley, and chives. Served with garlic bread*

DESSERT

Sorbet à la chef

*Vegan option available

Coffee & tea is included in all menus. Our group menus apply for 10 guests or more. Full payment will be charged for cancellations done within 3 working days or less. The menu is valid until the end of 2026, unless unforeseen circumstances require changes.

GROUP MENUS

With choices of mains

MENU 1

STARTER

Icelandic seafood soup with a variety of scallops, fish, and prawns

MAIN

Beef tenderloin. Jerusalem artichoke puree, roasted baby potatoes, broccolini, and a port wine jus

or

Seared sesame seed-crusted yellowfin tuna, served with a miso aioli, shaved celery, yuzu vinaigrette, and bonito flakes

DESSERT

Chocolate mousse with hazelnut gravel, coffee gel, and seasonal berries

MENU 2

STARTER

Seared scallops served with roasted cauliflower puree, asparagus, and a citrus vinaigrette

MAIN

Icelandic lamb sirloin. Mint and coriander emulsion, sticky jus- glazed fondant potato, roasted shallots, and a port lamb jus

or

Wild mushroom risotto With pan-fried mushrooms, aged 36-month parmesan cheese, parsley, and chives. Served with garlic bread*

DESSERT

Jörgensen chocolate honey cake with wildflower honey glaze, whipped cream, and seasonal berries

MENU 3

STARTER

Lamb croquettes with mustard sauce and fresh arugula

MAIN

Pan fried arctic char in a coconut sesame crust with sunflower seeds & yuzu purée. Topped with sweet potato crisps

or

Pan seared chicken breast, with mashed potatoes, mixed vegetables, julienne sauté peppers & white wine sauce

DESSERT

Sicilian lemon tart with chantilly cream, candied lemons, and confectioners' sugar

MENU 4 (VEGAN)

STARTER

Roasted oyster mushrooms with charred miso aioli, pine nuts, sesame seeds, and shaved celery

MAIN

Wild mushroom risotto with pan-fried mushrooms, aged 36-month parmesan cheese, parsley, and chives. Served with garlic bread*

or

Homemade pesto tagliatelle. Fresh house-made pesto, sundried tomatoes, pine nuts, and tomato powder

DESSERT

Sorbet à la chef

*Vegan option available

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