

BUFFET STYLE

30 pax minimum

BUFFET 1

APPETIZERS

Seasonal soup (V)
Caprese salad
Roasted vegetable salad with
cream cheese, sunflower seeds,
and feta

MAIN COURSES

Rolled and herb-stuffed roasted
lamb leg
Mushroom risotto (V)

SIDES & SAUCE

Roasted mixed root vegetables (V)
Roasted Icelandic potatoes
Artichoke cream
Demi-Glace
Creamed spinach with nutmeg and
camembert

DESSERTS

Skyr pannacotta
Berry compote
Fruit salad (V)

BUFFET 2

APPETIZERS

Chicken and mushroom volevants
Icelandic salad
Roasted tomato soup (V)

MAIN COURSES

Herb-crusted arctic char
Mushroom risotto (V)

SIDES & SAUCE

Pomme puree
Minted peas (V)
Lemon beurre blanc
Buttered veg (what's in season)
Bechamel cauliflower with parmesan
and almonds

DESSERTS

Chocolate brownie
Chantilly cream
Fruit Salad (V)
Bourbon vanilla ice-cream

Coffee & tea is included in all menus. Our buffet 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.