New Years menu

STARTERS

Leek and potato vichyssoise (v) | Smoked salmon and gravlax salmon | Country pate en croute with a wholegrain mustard sauce | Beetroot hummus (v) | Pickled herring | Charred corn and black bean salad with cumin vinegarette (v) | Potato and feta salad | Buttermilk slaw with pickled red onion | Hangikjöt | Rye bread | Sourdough bread (v) | Icelandic leaf bread

MAIN COURSES

Stuffed and rolled roast leg of lamb | Turkey breast | Oven baked Icelandic cod with preserved lemons and a dill beurre blanc | Vegan wellington (v) | Roast root vegetables (v) | Crunchy herbed baby potatoes (v) | Stuffing | Roast honeyed sweet potatoes | Garlicky mushrooms | Braised red cabbage (v) | Minted peas (v) | Waldorf salad | Creamy pepper sauce | Demi-glace | Wild mushroom sauce (v)

DESSERTS

Baked mini cheesecake | Chocolate brownie delice | Selection of sorbets (v) | Mixed fruits with chocolate | Creme bruleé | Vanilla ice cream with Toblerone

13.990 ISK.

per person

JÖRGENSEN
KITCHEN & BAR