



Group menu

Menu 1:

Lamb leg confit with dry apricot and celery textures
Icelandic lamb prime with small potatoes, fresh salad.
Skyr cake.

Menu 2:

Seafood soup with scallops
Cod fillet with creamy potato, butter sauce, Romaine hearts salad.
White chocolate-coffee mousse.

Menu 3. Vegetarian / Vegan:

Summer salad with bread chips and parmesan flakes.
Baked cauliflower, chickpeas, cauliflower pure and green asparagus.
Raspberry panna cotta, raspberry sorbet.