

# ÞRIGGJA RÉTTA

# Sælkeraseditill

2023

## VAL UM FORRÉTT

Fennelgrafinn lax með hverabrauði,  
jurtarjóna & sinnepssósu

EDA

Hreindýrapate, kryddsoðin pera  
& sýrt grænmeti

EDA

Engifer & kókos sætkartöflusúpa



VEGAN



GLUTEN  
FREE

## AÐALRÉTTAR VAL

Blaðkál á kókos og  
sítrónugrasi risotto með grænmeti



VEGAN



LACTOSE  
FREE



GLUTEN  
FREE

EDA

Pönnusteikt langa á kremuðu sellerí

EDA

Black Angus nautalund & nautabringa,  
kartöflupressa & Bourguignonne sósa

## EFTIRRÉTTAR VAL

Hvítsúkkulaði & mascarpone parfit

EDA

Eplaköku & kókos ástríðualdin ís



VEGAN



LACTOSE  
FREE

# THREE COURSE

# *Gourmet menu*

## 2023

### STARTER CHOICE

Fennel cured salmon with Geysir bread,  
herb cream & mustard sauce

OR

Reindeer p<sup>ate</sup> red wine pear  
& pickled vegetables

OR

Ginger & coconut sweet potato soup



VEGAN



GLUTEN  
FREE

### CHOICE OF MAIN COURSE

Pak choi on coconut & lemongrass  
risotto with vegetables



VEGAN



LACTOSE  
FREE



GLUTEN  
FREE

OR

Pan-fried blue ling on creamed selleri

OR

Black Angus beef tenderloin & beef brisket,  
mashed potatoes & Bourguignonne sauce

### CHOICE OF DESSERT

White chocolate & mascarpone parfit

OR

Apple cake & coconut-passion fruit ice cream



VEGAN



LACTOSE  
FREE