

ÞRÍR RÉTTIR *Ein Saga*

VAL UM FORRÉTT

Heitreykt bleikja, skyr „Tzatziki“,
hverabrauð og tómatar concassé

Vínþjónn mælir með:

Domaine Franck Millet Sancerre (Sauvignon Blanc)

EDA

Reykt tómatar- og villihvítlaukssúpa



VEGAN



LACTOSE
FREE



GLUTEN
FREE

Vínþjónn mælir með: Castellani Crescendo (Sangiovese)

EDA

Lakkrísmarinerað lamb, bruschetta og granatepli

Vínþjónn mælir með: Roda Sela (Tempranillo)

ÞALRÉTTAR VAL

Steinbítur á grænmetissátu og kókoskremi

Vínþjónn mælir með:

Simonnet-Febvre Petit Chablis (Chardonnay)

EDA

Villisvepparisotto

Vínþjónn mælir með: Domaine Chanson Pinot Noir

EDA

Nautalund „Bordelaise“ og Lyonnaise-kartöflur

Vínþjónn mælir með:

Trapiche Gran Medalla (Malbec) eða

Cabo de Hornos (Cabernet Sauvignon)

EFTIRRÉTTAR VAL

Súkkulaðiostakaka, balsamic ber og basil sorbet

Vínþjónn mælir með: Vallado Tawny Port

EDA



Karamellaður ánanas með mangósalsa,
kókos og ástríðualdínís

Vínþjónn mælir með: Finca Las Moras Late Harvest



*ÖNNUR VERÐLAUN Í GRÆNMETISKOKK ÁRSINS

THREE PLATES

One Story

STARTER CHOICE

Hot-Smoked Arctic Char, Skyr “Tzatziki”, traditional Icelandic Geysir bread and tomato concassé

Pair with:

Domaine Franck Millet Sancerre (Sauvignon Blanc)

OR

Smoked Tomato and Wild Garlic Soup



VEGAN



LACTOSE FREE



GLUTEN FREE

Pair with: Castellani Crescendo (Sangiovese)

OR

Licorice-Marinated Lamb, served on toasted bruschetta with fresh pomegranate

Pair with: Roda Sela (Tempranillo)

CHOICE OF MAIN COURSE

Pan-Fried Wolffish, served on a bed of vegetable with coconut cream

Pair with: Simonnet-Febvre Petit Chablis (Chardonnay)

OR

Wild Mushroom Risotto

Pair with: Domaine Chanson Pinot Noir

OR

Beef Tenderloin “Bordelaise”, served with Lyonnaise potatoes

Pair with: Trapiche Gran Medalla (Malbec) or Cabo de Hornos (Cabernet Sauvignon)

CHOICE OF DESSERT

Chocolate Cheesecake with balsamic-glazed berries and basil sorbet

Pair with: Vallado Tawny Port

OR

Caramelized Pineapple, served with mango salsa, coconut and passion fruit ice cream



VEGAN



LACTOSE FREE

Pair with: Finca Las Moras Late Harvest



*2ND PLACE IN VEGETARIAN CHEF OF THE YEAR AWARD