



ICELANDIC LAMB BARBACOA FEAST

perfect for 2-3 to share

Lamb shoulder, 900-1000 g, corn salsa, mango salsa,
lamb glaze, crema, bell pepper, red onion, black beans
w/ chorizo, mex-cheese, salsa, pico de gallo,
fresh salad & tortillas



12.990 kr.



Amazing 6 course menu

ICELANDIC FIESTA

Halibut ceviche

Cashew aguachile, avocado, arctic charr roe



Arctic char tostada

Mezcal smoked arctic char with hibiscus chintextle, worm salt, avocado skyr and rye crisp

Lamb tostada

Icelandic lamb tartare, morita peanut marinate, guajillo oil, garlic mayo, mynt sikilpak, feta cheese, pickled red onions



Icelandic cod taco

Cod tempura, mango pico de gallo, corn, avocado purée, amarillo sauce



Lamb rump

Grilled lamb rump, baked butternut squash, cashew nut mole, crema, ancho chile sauce



DESSERT

White chocolate skyr "corn"

White chocolate & skyr mousse, passion & yuzu filling, mango & passion fruit ice cream

12.990 kr. /person

Only served for the whole table

Please notify your waiter of any food allergies or intolerances.

