



Tasting menu

10,900 kr.

Tasting menu with reindeer

14,900 kr.

Add wine pairing

9,900 kr.

STARTERS

BEEF TATAKI

Chili, spring onion, ginger, yuzu dressing
2,900 kr.

CEVICHE

Mixed seafood, lime, cucumber, chili,
coriander
2,900 kr.

LANGOUSTINE SOUP

Langoustine, white chocolate cream
2,900 kr.

PUMPKIN SOUP V

Tofu, pumpkin seeds, coconut cream
2,300 kr.

GNOCCHI

Feykir cheese, brown butter, sage,
hazelnuts
2,900 kr.

LYNG SALAD

with dressing
1,600 kr.

MAIN COURSES

COD

Potatoes, avocado, broccolini, langoustine
glace
5,400 kr.

BEEF TENDERLOIN

Beef cheek, onion, celeriac, horseradish,
red wine glace
6,900 kr.

CHICKEN

Carrots, fennel, bok choy, sweet corn
purée, chicken glace
5,400 kr.

REINDEER

Beetroot, mushrooms, potatoes, onion,
bilberries
9,500 kr.

CARROTS V

Avocado, quinoa, pearl barley, vadouvan, dates, dukkah
4,900 kr.

DESSERTS

SKYR & STRAWBERRIES

Skyr pannacotta, strawberries, basil
sorbet
2,500 kr.

CHOCOLATE & RASPBERRIES

Tofu chocolate mousse, liquorice,
raspberry sorbet
2,500 kr.

BASQUE CHEESECAKE

Marinated berries
2,500 kr.