

Christmas menu

DECEMBER 24TH

STARTERS

Roasted tomato soup (v) | Smoked salmon and gravlax |
Country paté en croustade | Babaganoush (v) | Smoked lamb |
Chive herbed potato salad | Lentil salad with arugula &
beetroot (v) | Pickled herring | Gravlax sauce |
Mustard sauce | Red currant jam (v) | Sourdough bread (v) |
Rye bread | Icelandic leaf bread

MAIN COURSES

Herbed crusted leg of lamb | Turkey breast with turkey
stuffing | Baked salmon with lemon | Vegan wellington (v) |
Roasted root vegetables (v) | Baby potatoes with herbs |
Red cabbage (v) | Garlic mushrooms | Baked sweet potato
puree (v) | Creamed broccoli & cauliflower (v) | Icelandic
Waldorf salad | Demi-glace | Forest mushroom sauce (v) |
Green peppercorn sauce

DESSERTS

Selection of sorbets (v) | Fresh fruit salad (v) |
Chocolate brownie delice | Riz a l'mande | Berry
compote (v) | Chocolate shavings

14.500 kr.

per person

