

New Year's Eve menu

STARTERS

French onion soup (v) | Smoked salmon and gravlax |
Reindeer paté en croute with red onion jam | Bell pepper
hummus (v) | Pickled herring | Charred corn salad (v) |
Roasted root vegetable salad (v) | Green salad with tomato &
balsamic (v) | Smoked lamb | Rye bread | Sourdough bread (v) |
Icelandic leaf bread

MAIN COURSES

Jörgensen beef Wellington | Turkey breast with stuffing |
Oven baked Icelandic salmon with miso glaze | Vegan wellington
(v) | Roast root vegetables (v) | Crunchy herbed baby potatoes
(v) | Roast honey sweet potato purée | Garlic mushrooms |
Braised red cabbage (v) | Green peas (v) | Waldorf salad |
Creamy pepper sauce | White wine sauce | Wild mushroom sauce (v)

DESSERTS

Baked mini cheesecake | Chocolate brownie delice | Selection of
sorbets (v) | Mixed fruits with chocolate shavings | Vanilla ice
cream with chocolate sauce | Berry compote (v)

14.500 kr.

per person