

# GROUP LUNCH MENU

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2 course menu

## MENU 1

Cauliflower soup

Chicken breast with ratatouille and Icelandic potatoes

5.800 KR

## MENU 2

Mushroom soup

Lamb fillet with root vegetables, carrots, parsnip pureé and red wine sauce

6.000 KR

## MENU 3

Tomato soup

Pan fried Arctic char in a coconut sesame crust with sunflower seeds & yuzu purée. Topped with sweet potato crisps

5.900 KR

## MENU 4 (VEGAN OPTION AVAILABLE)

Vegetable Soup

Mushroom risotto with pan fried mushrooms and parmesan cheese. Served with garlic bread

5.600 KR

Our group menus apply for 10 guests or more. Full payment will be charged for cancellations done within 3 days or less.

The menu is valid until the end of 2025, unless unforeseen circumstances require changes.

# GROUP LUNCH MENU

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3 course menu

## MENU 1

Cauliflower soup

Chicken breast with ratatouille and Icelandic potatoes

“Hólmfríður” Almond cake with salted caramel, bastogne, clementine infusion and coconut gelato

7.700 KR

## MENU 2

Mushroom soup

Lamb fillet with root vegetables, carrots, parsnip pureé and red wine sauce

Dark chocolate mousse, 70% dark chocolate mousse, hazelnut gravel, coffee gel, and seasonal berries

7.900 KR

## MENU 3

Tomato soup

Pan fried Arctic char in a coconut sesame crust with sunflower seeds & yuzu purée. Topped with sweet potato crisps

Sicilian lemon tart, chantilly cream, candied lemons, and icing sugar

7.800 KR

## MENU 4 (VEGAN OPTION AVAILABLE)

Vegetable Soup

Mushroom risotto with pan fried mushrooms and parmesan cheese. Served with garlic bread

Sorbet a la Chef

7500 KR

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# GROUP DINNER MENUS

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## MENU 1

### STARTER

Seafood soup with fruits of the sea

### MAIN

Beef tenderloin with potatoes, mushrooms two-ways and chimichurri

### DESSERT

Chocolate mousse with hazelnut gravel, coffee gel and seasonal berries

11.200 KR

## MENU 2

### STARTER

Arctic char ceviche

### MAIN

Lamb fillet with root vegetables, carrots, parsnip pureé and red wine sauce

### DESSERT

Jørgensen chocolate honey cake with wildflower honey glaze, whipped cream and seasonal berries

10.300 KR

## MENU 3

### STARTER

Lamb croquettes with mustard sauce and fresh arugula

### MAIN

Pan fried Arctic char in a coconut sesame crust with sunflower seeds & yuzu purée. Topped with sweet potato crisps

### DESSERT

Sicilian lemon tart with chantilly cream, candied lemons and icing sugar

8.500 KR

## MENU 4 (VG)

### STARTER

Roasted oyster mushrooms in soy with charred miso aioli, pine nuts, sesame seeds and shredded celery

### MAIN

Mushroom risotto with pan fried mushrooms and parmesan cheese. Served with garlic bread

### DESSERT

Chef's choice of sorbet

7.800 KR

Coffee & tea is included in all menus. Our group menus apply for 10 guests or more. Full payment will be charged for cancellations done within 3 days or less. The menu is valid until the end of 2025, unless unforeseen circumstances require changes.

# GROUP DINNER MENUS

With choices  
of mains

## MENU 1

### STARTER

Seafood Soup with fruits of the sea

### MAIN

Beef tenderloin with potatoes,  
mushroom two ways and chimichurri

or

Seafood Arrabbiata with arrabiata  
sauce, tagliatelle, scallops, mussels  
and prawns

### DESSERT

Chocolate mousse with hazelnut gravel,  
coffee gel and seasonal berries

11.200 KR

## MENU 3

### STARTER

Lamb croquettes with mustard sauce  
and fresh arugula

### MAIN

Pan fried Arctic char in a coconut  
sesame crust with sunflower seeds  
and yuzu purée. Topped with sweet  
potato crisps

or

Pan seared chicken breast, with mashed  
potatoes, mixed vegetables, julienne  
sauteed peppers and white wine sauce

### DESSERT

Sicilian lemon tart with chantilly  
cream, candied lemons and icing sugar

8.500 KR

## MENU 2

### STARTER

Arctic char ceviche

### MAIN

Lamb Fillet with root vegetables,  
carrots, parsnip pureé and red wine  
sauce

or

Mushroom risotto with pan fried  
mushrooms and parmesan cheese.  
Served with garlic bread

### DESSERT

Jörgensen chocolate honey cake with  
wildflower honey glaze, whipped  
cream and seasonal berries

10.300 KR

## MENU 4 (VG)

### STARTER

Roasted oyster mushrooms in soy  
with charred miso aioli, pine nuts,  
sesame seeds and shredded celery

### MAIN

Mushroom Risotto with pan fried  
mushrooms and parmesan cheese.  
Served with garlic bread

or

Homemade pesto tagliatelle, fresh  
homemade pesto, sundried tomatoes,  
pine nuts and tomato powder

### DESSERT

Chef's choice of sorbet

7.800 KR

Coffee & tea is included in all menus. Our group menus apply for 10 guests or more. Full payment will be charged for cancellations done within 3 days or less. Menu choices need to be decided 3 working days in advance. The menu is valid until the end of 2025, unless unforeseen circumstances require changes.