

NEW YEAR'S EVE 4 COURSE SET MENU

STARTER

Icelandic langoustine soup
Langoustine with dill oil, served with bread and butter with lava salt

ENTRÉE

KATAIFI AND GYOZA
Shrimp in crispy kataifi dough, served with wasabi mayonnaise and sweet chili sauce by the side

Deep fried premium chicken Japanese dumpling with homemade sauce and sesam on top

MAIN COURSE

ICELANDIC LAMB
Grilled lamb steak served with mashed potatoes, roast mushroom and honey glazed carrots, with pickled blue berry and demi glaze sauce

OR

ICELANDIC SALMON
Grilled salmon with celery white chocolate pureé & apple jam, dill vinaigrette, hollandaise sauce

DESSERT

CHEESE CAKE
Selected holiday cheese cake with home made matcha Ice cream, served with whipped cream, berry syrup and cookie crumbles

Price per person - 17.990 kr.



Flame
VEITINGAHÚS OG BAR



Please let us know if you have any food allergies