



Flame

VEITINGAHÚS OG BAR



GLEÐILEGAN
KONUDAG

HAPPY
WOMEN'S DAY

VALENTINE'S DAY TEPPANYAKI 6 COURSE SET MENU

Wine pairing with 5 different drink package 9.990 kr/ per person

Starter

URAMAKI EBI TO KANI

Sushi Nori, Sushi rice, Shrimp tempura, cream cheese, crabstick, red tobiko and harusame sauce

UNAGI SUSHI

Sushi Nori, Sushi rice, grilled eel with terayaki sauce on top

Side dish

YAKIMESHI

Fried premium Japanese rice with mixed fresh vegetables and soya sauce

YUZU SORBET

Delicate Japanese Yuzu sorbet to cleanse

Main course

SURF AND TURF

Teppan grilled giant tiger prawn with yuzu sauce, and beef ribeye with homemade teppanyaki sauce, along with fresh mushrooms, asparagus, rosemary, garlic and capsicums, flamed with brandy, served with home made steak sauce

Dessert

MOCHI TIRAMISU

Mochi ball og Tiramisu with fruit and cream, topped with matcha syrup

Price per person - 13.990 kr.

Uppgrade main course to

Canadian lobster (1pcs) - 17.990 kr. p.p.

Exclusive 30 dags DRYAGED RIBEYE - 17.990 kr. p.p.

ITO A5 Japanese Wagyu Sirlon (100g) - 23.990 kr. p.p.

Add Premium French foie gras (40g) with homemade garlic sauce and asparagus and mushrooms, served with Japanese miso dashi sauce - 1.990 kr

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