



REYKJAVIK KEFLAVIK AIRPORT

THREE COURSE DINNER MENUS MEAT

****MENU 1****

Lobster and smoked salmon on a bed of lettuce with kaffir & lemongrass sauce

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Pork chop sous vide with broccolini, Icelandic carrots, celery, pan fried baby potatoes and wild mushroom sauce

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Tiramisu with salt caramel ice cream

ISK 7.600 PER PERSON

**** MENU 2****

Sea food soup with coconut cream & ginger

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Fillet of lamb sous vide with sugar snaps, Icelandic carrots, potato mash and demi glaze sauce

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Crème brûlée with salt caramel ice cream

ISK 7.600 PER PERSON

**** MENU 3****

Lobster soup

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Grilled beef steak Bourguignon with potato and parsnip mash and broccolini

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French chocolate cake with vanilla ice cream

ISK 7.600 PER PERSON



REYKJAVIK KEFLAVIK AIRPORT

THREE COURSE DINNER MENUS FISH

**** MENU 4****

Sea food soup with coconut cream & ginger

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Grilled salmon & blue ling with dill & coriander pesto, mashed sweet beetroot, chunky celery puree and lemongrass butter sauce

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Tiramisu with salt caramel ice cream

ISK 7.600 PER PERSON

**** MENU 5****

Wild mushroom soup with coconut & truffle oil

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Oven baked fillet of cod with carrots, mashed parsnip puree and blueberry hollandaise

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French chocolate cake with vanilla ice cream

ISK 7.600 PER PERSON

**** MENU 6****

Cured salmon on a bed of lettuce with mustard sauce

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Grilled langoustine with saffron white wine sauce, rocket salad and sweet carrot puree

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Crème brûlée with salt caramel ice

ISK 9.900 PER PERSON