



INGÓLFSSKÁLI
VIKING RESTAURANT

GROUP MENU
11.09.2023

Ingólfsskáli

Named in honor of Iceland's first settler, Ingólfur Arnarson, Ingólfsskáli Restaurant invites you to embark on a journey back to the Viking era, offering a refined yet indulgent dining experience.

For generations, the Ingólfsskáli family has been renowned for their warm hospitality. They invite you to partake in a comprehensive experience that will undoubtedly leave you savouring the essence of tradition.

Ingólfsskáli Restaurant seamlessly merges contemporary culinary innovation with Viking-inspired heritage and traditions. The Ingólfsskáli family passionately forages the Icelandic wilderness, ensuring the use of the freshest ingredients nature has to offer, providing an authentic dining experience.

Nestled in the Icelandic countryside, Ingólfsskáli Viking Restaurant is the ideal destination for those seeking both a historical journey and a delectable, genuine meal.



Activities and Entertainment



Axe Throwing

2.390 kr. per guest

Groups (50+ guests) ISK 124.000,-
Included: Three lanes, axes and an instructor



Vikings

Price ISK 74.400,- per Viking
(usually 2-3 together)



Archery

2.390 kr. per guest

Groups (50+ guests) ISK 124.000,-
Included: Two lanes, bows, arrows and an instructor



Viking photo props

Price ISK 18.600,-
Included: Viking setup with helmets, capes, axes, shields and drinking horns

Please note that the activities may have limited availability during the period November - April

All prices in ISK and can be subject to change

Contact: Ingólfsskáli Viking Restaurant - Efstaland - 816, Ölfus Email: ingolfsskali@ingolfsskali.is Tel: +354 662 3400
www.ingolfsskali.is

Viking Feast

The ultimate feast for the true Viking warriors

A set three course dinner - only served for the whole group
Please note that this dinner is served family style

Appetizer

Viking Tasting Plate

smoked salmon - marinated
herring - double smoked leg of
lamb - cured horse

Main

Steak Platter

grilled beef rib-eye - fried rack of
lamb - glazed pork belly

Sides

fried potatoes – honey glazed
carrots – roasted mushrooms –
lovage chimichurri – horseradish
sauce – steak sauce

Price per person

12.990 kr.

Dessert

White Chocolate & Thyme “ Skyr”

blueberry consommé - crow
berries - rye crumble

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Group Menu

A selection of our most popular dishes

Appetizers

Seafood Soup

fish - scallops - mussels - pickled fennel -
mustard seeds - dulse

2.990 kr.

Icelandic Smoked Trout

preserved lemon "Skyr" - pickled fennel -
roe - pomegranate - dill

3.090 kr.

Red Beet Salad (V)

goat cheese - creamed dill - arugula - pine
vinaigrette - figs - sugarcoated nuts

2.890 kr.

Mains

Fried Duck Confit

apple chutney - fried potatoes - celeriac
slaw - pickled red onion - cherry glaze

5.990 kr.

Smoked Cod

mead barley - blue mussels - apple salad -
shellfish sauce

5.990 kr.

Vegetable Steak (V)

roasted chick peas - glazed carrots -
broccolini - fennel salad - pomegranate -
toasted almonds

5.490 kr.

Desserts

Rhubarb Crumble

caramel - poached rhubarb - milk ice cream

2.790 kr.

Fried Rice Pudding (V)

chocolate mousse - vanilla ice cream - black
currant granita

2.790 kr.

Skyr Cheesecake

sugared berries - oat crumble

2.790 kr.

Choose up to one course from each category

Please note that all guests must have the same set of choices

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FAQ

At what times can I make a group reservation?

Group bookings for 20 guests or more are limited to either 17:00 or 20:00.

For how long does the group have the tables?

All reservations last 2 hours.

We want to do the activities, do we enter them before or after dinner?

The activities are available to the group after the dinner.

Do you cater to dietary requirements?

Yes, upon making the reservation please advise of any dietary requirements so our chefs can accommodate them accordingly.

When do you need the group's menu choices?

We need the menu choices at least two days prior to the group's arrival. For groups of more than 40 guests, we need the menu choices one week prior to the event.

How do we pay for everything?

All bills must be settled on the premises on the night of the event. We take all kinds of debit and credit cards except American Express.

What is the maximum number of guests for group reservations?

The maximum number of guests for group reservations is 70 guests. If the group counts more than 70 guests you will need to hire the restaurant for a private event. Please liaise with your event manager for further information.

How far in advance can I make a reservation?

You can make a group reservation up to 100 days in advance.

If my group wants to opt in for the Viking Feast, how will you accommodate those who are vegan or vegetarian?

We will provide the vegans and vegetarians with a dedicated three course menu featuring selections from our a la carte offerings that align with their dietary preferences.

What's included with the Vikings?

Guests will be warmly greeted by the Vikings, treated to a thrilling sword-fighting demonstration, and given the opportunity to capture memorable photographs.

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... we look forward working with you!



