



INGÓLFSSKÁLI
VIKING RESTAURANT

Christmas Menu 2023
Available November 18th - December 23rd

Yule Feast - Jólaveisla

The ultimate feast for a Viking Christmas celebration

A set four course dinner / only served for the whole table
Fjögurra rétta matseðill / aðeins borinn fram fyrir allt borðið

WILD GAME SOUP / VILLIBRÁÐARSÚPA

smoked & cured goose - crowberries - herb cream - truffle oil
reykt og grafin gæs - krækiber - kryddjurtarjómi - truffluolífa

YULE PLATTER / JÓLAPLATTI

chicken liver parfait - cured salmon - marinated herring
kjúklingalifrakæfa - grafinn lax - síldarsalat

STEAK PLATTER / STEIKARPLATTI

beef tenderloin - pork belly - lightly smoked rack of lamb
potatoes - brussel sprouts - red cabbage - apple salad - steak sauce - bearnaise sauce
nautalund - grísasiða - léttreykt lambakóróna
kartöflur - rósakál - rauðkál - eplasalat - steikarsósa - bearnaise sósa

BAKED CHEESECAKE / BÖKUÐ OSTAKAKA

served with spiced mead / borið fram með mjaðarglögg

PRICE PER PERSON / VERÐ Á MANN

13.990 KR.

Vegan Feast - Grænkeraveisla

The ultimate feast for a Viking Christmas celebration

A set four course dinner / only served for the whole table
Fjögurra rétta matseðill / aðeins borinn fram fyrir allt borðið

WILD MUSHROOM SOUP / VILLISVEPPASÚPA

crowberries - truffle oil
krækiber - truffluolía

YULE PLATTER / JÓLAPLATTI

cured carrots - toffee beets - pickled swedes
grafnar gulrætur - karameliseraðar rauðrófur - sýrðar rófur

VEGAN PLATTER / GRÆNKERAPLATTI

beet loaf - glazed carrots - stuffed portobello
potatoes - brussel sprouts - red cabbage - apple salad - rosemary sauce
rauðrófusteik - gljáðar gulrætur - fylltur portobello sveppur
kartöflur - rósakál - rauðkál - eplasalat - rósmarín sósa

RIS A LA MANDE

orange chocolate mousse / appelsínusúkkulaðimús

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