



HVANNDALIR RESTAURANT

STARTERS

Smælki Potatoes

Roasted Smelki, Trout Roe, Feykir Cheese & Chives
3.750.-

Cured Lamb Carpaccio

Cured Lamb, SunChokes, Goat Cheese Cream & Lovage Oil
3.550.-

Grilled Lettuce

Fermented Bell Peppers, Vegan Cheese & Roasted Pine nuts
3.100.-

MAINS

Artic char

Mashed Potatoes, Fennel Salad, Caper sauce & Pickled lovage
5.750.-

Lamb Shank

Mashed Potatoes, Glazed Carrots, Demi Glace & Chives
7.890.-

Beef Tenderloin

Roasted Chickpeas, Barley Pilaf & Tahini Sauce
8.200.-

Cauliflower Steak

Roasted ChickPeas, Barley Pilaf & Tahini Sauce
4.550.-

DESSERTS

Chocolate Brownie

Roasted Almonds, Coffee Infused Cream & Sugar Powder
2.990.-

Skyr Cheesecake

Almond Crumble, Mascarpone Whipped Cream & Berries
2.990.-

Vegan Walnut Cake

Dried Fruits Granola & Rhubarb Granita
2.990.-

***Bread & butter**

990.-