



BERG

RESTAURANT

Welcome to Berg Restaurant at Icelandair Hotel Vik. In Icelandic, Berg means "mountain," a word that not only symbolizes the powerful forces from which this rugged island-nation was formed but, the inspiration their beauty inspires. Creativity and inspiration are what drive our chefs, who invite you to sample delicious Icelandic cuisine made with the freshest local ingredients.

SOUPS & STARTERS

ANGELICA SOUP

Our famous creamy Angelica soup – „a must to try“

kr. 1.690,-

CURED FILLET OF ARCTIC CHAR

Served with Icelandic dark rye bread crumble, pickled cucumbers and mustard sauce

kr. 2.250,-

SMOKED LAMB „HANGIKJÖT“ FROM OUR FARMER FÚSI

Red beets, fried onion, dark rye bread and Birch sauce

kr. 2.350,-

LIGHT COURSES

BERG SALAD, fresh green salad, turnips, carrots, birch dressing and croutons

kr. 1.950,-

BERG VEGETARIAN PIE, root vegetables and herb potatoes in a bag

kr. 3.450,-

BERG HAMBURGER 140 gr, cheese, caramelized onions, tomato sauce and fries

kr. 2.150,-

MAIN COURSES

RACK OF LAMB, potato mash, roasted vegetables, vanilla glazed carrots and lambjus

kr. 4.750,-

THE YELLOW ONE, butterfried cod, creamy barley, angelica and buttersauce

kr. 4.250,-

ARCTIC CHAR FROM FAGRIDALUR, asparagus, ruccola and citrus hollandaise sauce

kr. 3.890,-

BEEF „TORNADO“ duck confit, herb potatoes and mushroom sauce

kr. 5.750,-

CHICKEN, sweet potatoes, crudites and ruccola

kr. 4.150,-

SWEETS

ALMOND AND RHUBARB CAKE, vanilla ice cream from Fossís and rhubarb sauce

kr. 1.790,-

SKYR „COTTA“, birch syrup, blueberries, meringue and baked white chocolate

kr. 1.690,-

CHOCOLATE MOUSSE with angelica ice cream from Hjördís ice cream maker

kr. 1.890,-

SPECIAL OFFER

THREE COURSE DINNER MENU

Kr. 6.900,-

Thank you for coming to Berg Restaurant – Welcome again