



Set Menus

Around Iceland

SALMON, Akureyri

roasted cooked SALMON with EGG YOLK cream, pickled onions & salsify, estragon crust & fennel salad with ESTRAGON foam

COD, Neskaupstaður

slowly cooked FILLET OF COD with SHRIMPS, apple slices & CELERY carpaccio, DILL mayonnaise & fresh APPLE vinaigrette

LAMB, Vestfirðir

roasted cooked LAMB SHOULDER & LAMB confit, pickled red currants & potato terrine, ONION mayonnaise & CHEESE broth

SPRUCE, Selfoss

soft SPRUCE SPONGECAKE with SKYR sorbet, salted caramel & MYSA cream, lemon marengue & oatmeal crumble with SPRUCE snow

8.900 kr.

Around the World

Around The World is a cruise around the globe, where the spices and herbs of the world are used to transform the local fish and meat into dazzling pieces of exotic cuisine.

Both have to be experienced, so make the most of your trip to Iceland and visit the Fish Company. Let our waiter's guide you along culinary craft, expertly crafted by our fine team of chefs, for a voyage your stomach will never forget.

Served for the whole table only, family style.

9.900 kr.

Starters

- **Thailand – CUCUMBER** marinated TUNAFISH & LOBSTERROLL with soy gel, Asian relish & burnt vinaigrette, kohlrabi & CUCUMBER juice
3.600 kr.
- **Japan – RICE** mixed SUSHI, DEEPFRIED LOBSTERROLL, SALMON, SOFTSHELL & TUNA, crispy barley & spicy chili majo
2.800 kr.
- **Fiji – COCONUT** boiled FISHSOUP with LANGOUSTINE, grilled MONKFISH, coconut jelly & icelandic seaweed
2.600 kr.
- **Spain – CHORIZO** mustard glazed PORK BELLY & GNOCCHIPASTA in creamy TIO PEPE sauce, rosemary marinated tomato & black olive sand
2.800 kr.
- **England – MINT** smoked & cured fillet of VEAL with fresh mint, marinated BEANS & herb paste, fried kale & pickled mustard seeds
3.900 kr.
- **Iceland – ESTRAGON** roner cooked SALMON with EGG YOLK cream, pickled onions & salsify, estragon crust & fennel salad with ESTRAGON foam
2.700 kr.
- **Iceland – DILL** slowly cooked FILLET OF COD with SHRIMPS, apple slices & CELERY carpaccio, DILL mayonnaise & fresh APPLE vinaigrette
2.700 kr.
- **Mexico – AVOCADO** fresh AVOCADO & avocado purée, marinated WATERMELON & green tomato, lots of GOAT CHEESE & herb crust with jalapeno & coriander
2.400 kr.
- **Australia – BBQ** 48 hrs slowly cooked BEEF RIBS, fresh PINK LADIES & caramelized peach, apple & peach chutney with mushrooms & beef marrow sauce
2.900 kr.

MAIN COURSES

- **Iceland – REDCURRANT** roner cooked LAMB SHOULDER & LAMB confit, pickled red currants & potato terrine, ONION mayonnaise & CHEESE broth

5.600 kr.
- **Faroe Islands – HORSERADISH** deepfried SKATE & SHRIMPS, homemade mustard & smoked monkfish chips, BUTTERMILK cream & dill purée with DILL oil

4.600 kr.
- **USA – BOURBON** panfried SALTED COD with smoked PORK BELLY, polenta & sweet corn briosche, wild garlic mayonnaise & corn ragu with BOURBON sauce

4.500 kr.
- **Ireland – BEER** slowly cooked & rolled ARCTIC CHARR with SCALLOPS, smoked APPLE sauce & apple globes, cured & burnt LOBSTER with BEER sauce

4.800 kr.
- **Malasya – LOBSTER** blackened MONKFISH & fried LANGOUSTINE with lobster spring roll, lemongras gel & chili sambal, pineapple & MUSSEL beer foam

7.900 kr.
- **Finland – KALE** roasted CAULIFLOWER & braised CABBAGE, kale & brussel sprouts, pickled beach agari & potato croquet with SALAD emulsion sauce

3.900 kr.
- **China – PLUM** panfried BREAST OF DUCK & duck confit spring roll, black rice SOY glaze & garlic chips, fresh plums & cabbage with CRISP chicken skin

5.900 kr.
- **Iceland finest FISH** straight from the sea, via our old friend the FISHERMAN – Please consult your waiter

3.800 kr.

DESSERTS

- **North Pole – SNOW** soft WHITE CHOCOLATE MOUSSE with lemon MARSHMELLOWS, italian marengue & MILK sorbet with white chocolate crystals

1.990 kr.

- **Italy – NUTELLA** different TIRAMISU with LADYFINGER parfait, red currant sorbet & almond crust, whipped coffee ganache & warm currant caramel

1.990 kr.

- **Iceland – SPRUCE** soft SPRUCE SPONGECAKE with SKYR sorbet, caramel & MYSA, lemon marengue & oat crumble with SPRUCE snow

1.990 kr.

- **Madagascar – CHOCOLATE** CHOCOLATE half globe with PRALIN bottom, lemon paste, MANGO snow, chocolate meringue, LEMON sorbet and caramel POPCORN

1.990 kr.

- **Denmark – LIQUORICE** funky RÖD GRÖD with milk ice cream, italian MARENGUE & LIQUORICE, beetroot salad & cold cream

1.990 kr.