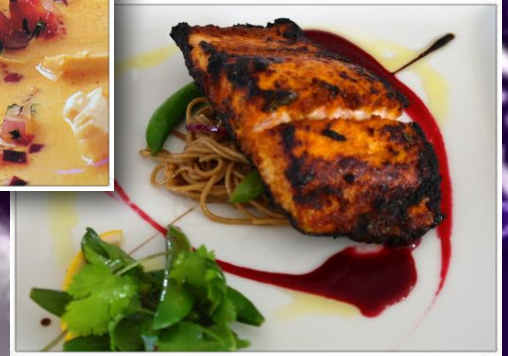
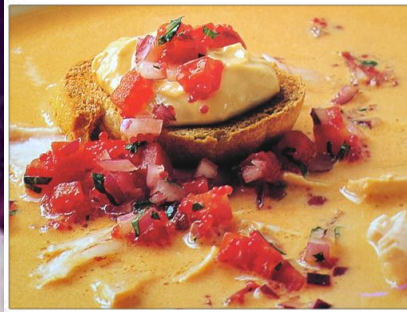


# New Years Eve Menu 2017/18



## Starters

Lobster soup with grilled  
Lobster and garlic bread

&

Wild Goose carpaccio with red  
onions, herb salad and truffle -  
lemon dressing

## Palate cleanser

Champagne Sorbet with  
strawberry flavor, served in a  
magical cloud



## Main

Rack of Lamb with red wine  
braised cabbage, herbs,  
potatoes and rosemary sauce

## Dessert

French Chocolate Cake with  
wildberry compote and Crémé  
Brulée



*Verð ISK 12.500*