

FOOD CELLAR

MATARKJALLARINN

Restaurant

GROUP MENUS 2022

FOOD CELLAR SECRET MENU

Sssssshhhh

6 course chef's choice - let us surprise you

The kitchen will take you on mysterious food adventure where diversity is key

max 60 pax

11.400 isk

STEAK MENU

Slow cooked cod

*aspargus, noisette hollandaise
dried smoked lamb*

Beef pepper steak

peppersauce, portobello

Chocolate Lion Bar

raspberries, warm salted caramel

9.390 isk

ICELANDIC NATURE MENU

Slow cooked goose & confit

Mushrooms, pearl barley, cherry

Cured salmon

Smoked cream cheese, spiced bread

Lamb fillet

Celeriac, fennel, lamb glaze

Icelandic Skyr

*white chocolate,
blueberries, hazelnuts*

9.890 isk

Menu selection needs to be decided at least 4 days before arrival.

Whole group needs to go for the same menu.

TRAVELERS MENU

Beef Carpaccio

almonds, rucola, truffle

Tiger prawns

served to share

Duckleg confit

potatoes, mustard

Strawberries & Yuzu

white chocolate, basil

9.890 isk

max 60 pax

SEAFOOD MENU

Fisherman's soup

Smoked haddock, shrimps, scallops

Fish of the day

Freshest fish caught every day

White chocolate

raspberries, liquorice

8.390 isk