



GRANDI

restaurant & bar

DECEMBER 25TH

CHRISTMAS MENU

Farmer's pâté with apple jam

Cured Icelandic salmon "Gravlax" with capers & red cabbage reduction

Cured lamb "Hangikjöt" on rye bread with green peas & uppstúfur

Duck breast with potato cake, beetroot purée, pickled beetroot, red wine & herb sauce

Gingerbread man with white chocolate crème & mandarin

15.900 KR

As an alternative, replace Duck breast with:

Lamb sirloin with potato cake, carrot purée, glazed carrots & demi-glace

VEGAN CHRISTMAS MENU

Celery pâté with mixed nuts & apple jam

Baked carrots with capers & red cabbage reduction

Baked beetroot with fermented beetroot & caramelized sunflower seeds

Potato cake with green peas, laufabrauð (Icelandic leaf bread) & green pea sauce

Ris à la mande pudding with cherry sauce & mandarin

13.900 KR

As an alternative, replace potato cake with:

Celeriac steak with hazelnuts, pickled red cabbage & red wine sauce