



GRANDI

restaurant & bar

CHRISTMAS BUFFET

SNACKS & STARTERS

Selection of freshly baked breads: rye bread, sourdough, gluten-free bread, and fried traditional Icelandic holiday bread “laufabrauð”

Icelandic butter & herb butter

Bell pepper sauce, herb pesto & vegan sunflower seed crème

Baked beetroot salad

Dried fish with butter

Hangikjöt – smoked Icelandic lamb

Beef tongue with béchamel sauce

Smoked salmon & gravlax with dill mustard

Reindeer pâté & mini reindeer burgers

Tiger prawns with lemon

Creamy langoustine soup

MAIN COURSES

Baked salmon with mandarin & capers

Traditional Hamborgarhryggur – glazed pork roast with pineapple & honey

Roasted turkey breast with cranberry & thyme jus

Beef Wellington with demi-glace

Baked cauliflower with pomegranate & herbs

SIDES & ACCOMPANIMENTS

Fresh garden salad

Roasted seasonal vegetables

Baked potatoes & caramelized potatoes

Celeriac purée

Warm red cabbage

Green peas & corn with leek mayo

Pickled cucumber

Selection of sauces: demi-glace, green pepper sauce, mushroom sauce

DESSERTS & SWEETS

Jólakaka – Icelandic Christmas cake, carrot cake with cream cheese frosting, gingerbread bites, rice pudding with almonds & fruit compote, brownie with caramel glaze, meringues & mini tartlets

14.900 ISK