

MENU

STARTERS

CARROT GINGER SOUP ⑦	2.900
With croutons and lemon-parsley oil	
LANGOUSTINE SOUP	3.300
Creamy soup with white wine and parsley oil	
BEEF CARPACCIO	3.400
With horseradish dressing, toasted almonds, and Feykir cheese	
CARAMELIZED GOAT CHEESE	3.200
With spiced nuts, shallot vinaigrette, caramelized figs, and confit tomatoes	
SMOKED MACKEREL	3.600
With pickled beetroot, toasted bread, pearl onions, mustard-cream cheese, and horseradish	
CAESAR SALAD	2.900
Romaine salad with Caesar dressing, croutons, and confit cherry tomatoes.	
Add grilled chicken for	1.200
GREEN SALAD ⑦	3.100
With shallot vinaigrette, pickled onion, green apples, and caramelized cashews	

MAIN COURSES

BEEF TENDERLOIN (200g)	7.900
With french fries, bearnaise or pepper sauce, and roasted vegetables	
BRAISED LAMB SHANK	6.900
With creamy polenta, root vegetables, and lamb jus	
PORK TENDERLOIN	6.200
With broccolini, red onion jam, fondant potatoes, and pepper sauce	
GRILLED CHICKEN BREAST	6.300
With creamy barley, mushrooms, bok choy, and chimichurri	
LIGHTLY SMOKED COD	6.300
With cannellini beans, chorizo, zucchini, date chutney and sauce choron	
PAN FRIED ARCTIC CHAR	6.100
With fregula, white wine sauce, and braised fennel	
VEGAN NUT STEAK ⑦	5.200
With sautéed vegetables, mushroom sauce, and baby potatoes	
VEGAN CAULIFLOWER STEAK ⑦	5.200
With quinoa, black beans, baked potato, and tomato-chili sauce	



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DESSERTS

DARK CHOCOLATE MOUSSE ☞	2.900
With fresh berries and raspberry gel	
SKYR MOUSSE	2.900
With berry compote, oat crumble, and raspberry sorbet	
CLASSIC CRÈME BRULÉE	3.100
With demerara caramel	
BLONDIE	2.900
With cinnamon buttercream and coffee-hazelnut icecream (Contains nuts)	
ICE CREAM	2.200
Ask the waiter for today's selection	

COFFEE/TEA

ESPRESSO	500
EXTRA SHOT OF ESPRESSO	200
CAPPUCCINO	750
CAFÉ LATTE	750
AMERICANO	600
TEA	600