

hjá Þóni restaurant

CHRISTMAS LUNCH BUFFET

SEAFOOD

- Langoustine soup – green apples and crème fresh 🐠 🌊
- Gravlax and smoked salmon – gravlax sauce and horseradish sauce 🐠 🌊 🥚 🥜
- Herring – Christmas herring, spiced herring and beetroot herring.
Pickled red onion and mustard sauce on the side 🌊
- Shrimp puff – shrimp cocktail in puff pastry with sauce Mary Rose,
lemon zest and chives 🐠 🥚 🌊 🥜
- Cod brandade tartlet – whipped salted cod & potatoes with parsley oil
in a mini tart shell 🐠 🌊 🥚

MEAT COURSES

- Smoked lamb tartlet with béchamel sauce and
green peas 🥚 🌊
- Turkey – roasted turkey breast with chestnut
stuffing, cranberries and fennel
- Pork roast with crackling – roasted pork belly
with crispy skin
- Warm liver pâté with crispy bacon

SIDES AND SAUCES

- Red cabbage braised with apples
- Baby potatoes in béchamel sauce 🥚 🌊
- Beetroot salad with goat cheese, hazelnuts,
fennel and dill 🌊 🥜
- Fresh salad with pickled red onion and fried shallot
- Waldorf salad 🌊 • Port wine glaze
- Béarnaise 🌊 🥚

VEGETABLE COURSE

- Caramelised onion and mushroom vol-au-vent
– puff pastry filled with onion jam,
mushrooms and thyme 🥚

BREAD

- Sourdough bread 🥚 • Rye bread 🥚
- Crispy Christmas bread 🥚

SWEET BITES

- Risalamande – creamy rice pudding with almond and cherry sauce 🌊
- Skyr mousse – in a crisp shell with crowberry compôte 🌊
- Macarons 🥚 🌊 🥜 • Sarah Bernhardt cookies 🥚 🌊 🥜 🌊

BRUNCH

FRIDAYS, SATURDAYS AND SUNDAYS

- Diced fruit • Scrambled eggs and bacon
- American pancakes 🥚 🌊 🌊 • Cheese and charcuterie platter 🌊

Coffee and juice are included.

🐠 Fish 🌊 Shellfish 🌊 Lactose 🥚 Gluten 🥚 Egg 🥜 Nuts 🥚 Mustard

All prices are in ISK and include service charge and VAT.
Please inform your server of any allergies or intolerances before placing your order.