

## THREE COURSE MENU

Shellfish soup | Lamb shank or catch of the day | Skyr & Chocolate brownie

9.900

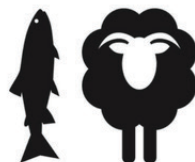
ADD WINE PAIRING FOR 4.990

## SNACKS

Olives with black pepper and lemon	990
Chicken liver parfait with tomato jam and seed bread	1.990
Crispy sourdough bread with grilled bell pepper dip	1.690
Smoked trout mousse with sour cream, dill, trout roe and crisp bread	1.990
Mix of all snacks	3.690

## STARTERS

Cod with butternut, black garlic, apple, shellfish sauce	2.990
Slow cooked arctic char with smoked aioli, cucumber, char roe vinaigrette	2.890
Sunchokes (crispy, baked, puréed & pickled) with skyr and dill oil	2.690
Shellfish soup with pickled cauliflower, shrimp and scallops	2.690
Glazed pork belly with celeriac remoulade, pickled onions and onion glaze	2.890
Green salad with pears, pickled shallots, pumpkin seeds and basil vinaigrette	2.590
Add chicken to salad	3.290



SILFRA RESTAURANT

## FIVE COURSE MENU

Allow our chefs to select and prepare five outstanding courses for you

12.900

ADD WINE PAIRING FOR 9.990

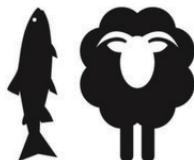
(only available for the whole table)

## MAIN COURSES

Glazed lamb shank with cauliflower, grilled scallions and mustard glaze	5.990
Beef tenderloin with red beets, potatoes, horseradish foam, beef reduction	6.990
Catch of the day	4.990
Filet of halibut with cabbage, smoked onion, lemongras sauce	5.890
Barley falafel with sunchoke purée, oyster mushrooms, scallions and fried spinach	4.990

## SIDES

Green salad with pickled onions and basil vinaigrette	990
Fried crushed potatoes with spicy ketchup	990
Baked cauliflower with smoked birch skyr dressing, redcurrant	1.490



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