TIDES

STARTERS

Antonius Oscietra Caviar 19400 D, E, G, SF
Grilled brioche, rhubarb mignonette, crème fraîche

Irish Oysters N°3 12500 SF
Dill oil, fermented aji amarillo emulsion, sea buckthorn
6 pieces

Smoked Icelandic Burrata 4300 D, V
Fresh sweet pea salad, mint

Grilled Octopus Skewers 5400 N, SF
Ajo blanco sauce, charred Icelandic potatoes, chorizo oil

Lobster & Langoustine Croquettes 4900 D, E, G, SF
Black garlic aioli, Icelandic wasabi

Galloway Beef Tartare 5100 D, E, G, S
Bone marrow emulsion, egg yolk,
pickled mustard seeds

Grilled Baby Gem 4500 N, VG
Beetroot cream, herb salad, pistachio dressing

COCKTAILS

Underwood 3790
Himbrimi London Dry Gin, mushrooms, mango,
coffee, vanilla, lemon

Northern Clarity 3790
Clarified tomato, tequila, mezcal, lemon, basil oil,
Worcestershire sauce

Steam & Sage 3790
Himbrimi London Dry Gin, sage,
lemon, prosecco

Rooted Glow 1900
Beetroot juice, pear purée, lemon, coriander syrup
Non-alcoholic cocktail

FIRE & SMOKE

From Our Josper Basque Grill

Cod From The Westfjords 8400 D, S, SF
Green pea purée, clam & white wine velouté,
grilled baby carrots

Arctic Char 8500 D, S, SF
Smoked celeriac cream, roasted rutabaga,
fish roe beurre blanc

Icelandic Lamb Prime 9200 D, N, S
Spiced jus, creamy sweet potato & apricots, almonds, sauerkraut

Chicken Royale 8200 D, G, N
Tindur, sunchoke & cauliflower purée, mandarin jus,
leek ribbons, pecans

Catch of the Day 25000 D, E, G, SF
Lemon gremolata, grilled fennel, blueberries, chervil,
citrus cider vinaigrette
To share

SIGNATURE CUTS

Tenderloin, 200 g 12500

Tomahawk, 750 g 26000

Wagyu T-Bone, 750 g 48000

With Crispy Smælki & Demi-Glace Sauce

HANDMADE PASTA

Lobster Ravioli 8100 D, E, G, SF
Lemon & Feykir ravioli, North Atlantic lobster, bisque

Iberico Pappardelle 8200 D, E, G
Braised iberico cheeks, sofrito, parmesan
Contains alcohol

Truffled Wild Mushroom Risotto 7200 N, VG
Pickled chanterelle, cauliflower mushroom, hazelnuts

THE ELEMENTS

Four-Course Tasting Menu 16900
Wine Pairing 12900

Smoked Icelandic Burrata D, V
Fresh sweet pea salad, mint

Lobster & Langoustine Croquettes D, E, G, SF
Black garlic aioli, Icelandic wasabi

Icelandic Lamb Prime D, N, S
Spiced jus, creamy sweet potato & apricots,
almonds, sauerkraut

Roasted Pineapple D, N, V
Almonds, tonka ice cream

SIDES

Grilled Icelandic Cabbage 3200 D, S, V
Seaweed, ricotta, Icelandic wasabi

Glazed Spicy Carrots 3200 D, S, V
Yogurt, sumac, toasted sesame, citrus

Crispy Smælki 3200 E
Spicy paprika tomato sauce, bacon, lime, scallions

Sea Slaw 3200 VG
Wakame, green apple, mango, cucumber

SAUCES

Black Pepper 990 D, S, V

Béarnaise 990 D, E, V

Demi-Glace 990 D, V

(D) Contains Dairy (E) Contains Eggs (G) Contains Gluten (N) Contains Nuts
(S) Contains Soya (SF) Contains Seafood (V) Vegetarian (VG) Vegan

Dishes may contain allergens. We are happy to provide alternatives to meet your dietary requirements.
Prices are inclusive of all taxes and service. We accept credit cards, debit cards, and contactless payments.