

FEAST MENU FRIDAY 20TH

at The Great Nordic Feast

THE GREAT NORDIC FEAST

TEAM SWEDEN

Salt-baked root celeriac, brown butter, hazelnuts and elderberries. Dish signed by Titti Qvarnström (SWE)

Duck-breast, wild mushrooms, parsnip, salsify and parsley. Dish signed by Keri Moss (UK)

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TEAM FAROE ISLANDS

Roasted lamb marinated in lovage and beer with caramelized potatoes and carrots with Faroese butter and lovage. Dish signed by Anna Rubeksen (FO)

Faroe fishcake with red cabbage and cream. Dish signed by Sam Clarke (UK)

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TEAM ICELAND

Arctic char tartare, apples, lemon aioli, pickled mustard seeds. Dish signed by Ylfa Helgadóttir (ISL)

Cod cured in Ouzo with ash potatoes with a sweat herb sauce. Dish signed by Marianna Leivaditaki (UK)

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DESSERT

Apple crumble with Skyr and spruce shoot syrup

BREADS

Danish Ryebread from Sofia The Bread Lady

Sour dough bread with organic whole wheat from Ágúst Einþórsson (ISL)

"Knäckebröd"

Breadstick branches

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BUTTERS

Virgin Butter from the Butter Viking.

Lingonberry butter.

Fia's caramelized butter-butter.

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GREEN SEASONAL SALAD

with a super green Nordic herb dressing.

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DRINKS

We offer three different beverage packages in various price ranges, these can be accompanied the feast.