

FEAST MENU

Saturday 21st

at The Great Nordic Feast

THE GREAT NORDIC FEAST

TEAM DENMARK

Fire baked beets with soft goat cheese, blackcurrant vinegar and hazelnuts. Dish signed by Mette Hælbeck (DK)

Burned heirloom red cabbages with seabuckthorn pickled coriander capers, parsley and sour cream. Dish signed by Marie Hertz (DK).

Vegetables with cured lamb and flatbread baked on fire. Dish signed by Selin Kiazim (UK)

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TEAM GREENLAND

Baked Greenlandic halibut with seaweed shrimp souffle and cracker. Celery pure, Qajaasat beurre Blanc. Dish signed by Kistannguaq Simonsen (GL)

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TEAM NORWAY

Potato "lompe" with reindeer tongue, reindeer heart, arctic apples, and sour cream. Dish signed by Heidi Bjerkan (NOR)

Stockfish with butter, a variation of carrots, puffed barley (Norwegian popcorn) and seaweed emulsion. Dish signed by Jess Murphy (IE & NZ)

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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.