



NAUTHÓLL

EVENING CHRISTMAS MENU

FIRST COURSES

Smoked game soup (L)(G) Smoked goose breast, apple, fennel	4.900 kr.
Beet root carpaccio (V)(N) Caramelized walnuts, salad, vinaigrette	3.800 kr.
Dobble smoked lamb (L)(G) Icelandic leaf bread, rocked salad, horseradish sauce	4.900 kr.
6 christmas tapas /small courses (G)(L)(N) Please ask the waiter	5.900 kr.

SALAD & SOUP

Turkey salad (N)(L) Pomegranate, cranberries, sugar coated, mustard sauce	5.900 kr.
Nauthol's seafood soup (L)(G) Mixed fish, shellfish, vegetables, dill, garlic bread	4.800 kr.

Contains: (G) Gluten | (L) Lactose | (N) Nuts | (V) Vegan

MAIN COURSES

Nauthol's hamburger (L)(G)(L)(G) Slow cooked shortribs, mushrooms, onion jam, „ísbúi“ cheese, truffle mayo, french fries	5.400 kr.
Fried salted cod (N)(L) Potato cake, pine nuts, tomatconcasse, white wine sauce	6.200 kr.
Tureky breast (L) Sweet potato mousse, red cabbages, root vegetables, wild mushrooms sause,	7.400 kr.
“Hamborg pork rack” (N)(L)(G) Apple salad, glazed walnuts, root vegetables, redwine sauce	6.900 kr.
Ribeye of beef (L) Garden potatoes, broccoli, mushrooms, béarnaise sauce	10.900 kr.
Duck breast (L)(G) Sweet potato mousse, brussels sprout, glazed carrots, pearl onion, rosmarin-glaze	9.900 kr.
Crunchy pork belly (L)(G) Root vegetables, garden potatos, red wine sauce	7.900 kr.
Wild mushrooms nut steak (N)(G)(V) Roasted garden potatoes, broccoli, glazed carrots, wild mushrooms sauce	6.200 kr.

DESSERTS

Chocolate mousse (L)(G) Raspberries	4.400 kr.
Creme brulee (L)(G) Crunchy caramel, berries	4.400 kr.
Ris a la mande (L)(N) Almonds, cherry sauce	4.400 kr.

Take a look at our
**CHRISTMAS
PACKAGE**

FOUR-COURSES

Christmas - Surprise - Experience
Price 15.900 kr.
“The Chef's Favorite”

With a glass of wine paired
with dishes - Price 8,900 kr.
“Our Sommelier chooses”



CHRISTMAS FEAST

FOR 4 PERS. OR MORE

FIRST COURSES

Smoked game soup (G)(L)
Smoked goose breast, apple, fennel.

SECOND COURSES

Christmas cured salmon (L)(G)
Blinis, cream cheese, dill
Christmas paté (L)(G)(N)
Cranberry jam, pistachios
Dobble smoked lamb (L)(G)
Icelandic leaf bread, rocked salad, horseradish sauce
Mustard christmas herring (G)(L)
Egg salad, orange sauce, rye bread

MAIN COURSES

Grilled turkey breast
Crunchy pork belly
Glazed "Hamborg pork rack" (N)
Waldorf salad (L)(N), roasted root vegetables,
red cabbages, Sweet potato mousse (L),
potato boats (L), wild mushroom sauce (L)
red wine sauce (L)(G)

DESSERT

Creme brulee (L)(G)
Crunchy caramel, berries
Apple Cake (V)(G)
with cinnamon
Ris a la mande (L)(N)
Almonds, cherry sauce
Chocolate mousse (L)(G)
Raspberries

Price 17.900 kr.

THE WINEMAKER

With a glass of wine paired with each dish
Price 8,900 kr.
"Our Sommelier chooses"



VEGAN CHRISTMAS FEAST

FIRST COURSE

Pumpkin soup (V)(N)
Pumkin seeds, cranberries, carrots

SECOND COURSES

Beet root crostini (V)(N)(G)
Creamy oat cheese, glazed walnuts
Smoked vegan „salmon“ canapés (G)
Vegan creme cheese, ryebread
Oyster mushroom "hotwings" (G)
Korean BBQ sauce
Blómkálsbaka (V)(G)

MAIN COURSE

Wild mushrooms nut steak (N)(G)
Roasted garden potatoes, broccoli,
glaced carrots, wild mushrooms sauce

DESSERT

Apple cake (V)(G)
Cocos passionfruit icecream

Price 15.900 kr.

THE WINEMAKER

With a glass of wine paired with each dish
Price 8,900 kr.
"Our Sommelier chooses"