

THREE COURSE

OFFER 7.500 kr.

A

The Ocean floor

Scallops, lobster, king crab,
dulse, lemon

Rack of Lamb

Small potatoes, kale, carrots, celery
root, mushrooms, thyme sauce

Lava Flow

Salted caramel mousse, skyr, chocolate
cake, red velvet cake, raspberry sorbet

B

Catfish & Beef Cheek

Catfish, celery root, barley,
beef cheek, herb oil

Beef Tenderloin

Homemade fries, kale, carrots, celery
root, demi glace

Buttermilk & Brown Sugar

Brown sugar merengue,
buttermilk cream, blueberry sorbet,
white chocolate

TASTE MENU

We recommend the Einsi kaldi taste menu
that our chefs have put together consisting
of a selection of dishes from our menu.

Tasting menu - five courses

Two starters, Two main and
a dessert, chef's choice

8.690 kr. per person

(Only served for the whole table)

with specially paired wine (three glasses)

14.090 kr. per person

(Only served for the whole table)

STARTERS

Cream of Lobster Soup a la Einsi Kaldi

Grilled lobster tails

2.250 kr.

Cured Guillemot

Smoked puffin, onion jam,
blueberries, thyme, dill

2.690 kr.

The Ocean Floor

Scallops, lobster, king crab,
dulse, lemon

2.950 kr.

Herb crepe

Chicken, tomatoes, basil,
parmesan cheese, parma ham

2.450 kr.

Catfish & Beef Cheek

Catfish, celery root, barley,
beef cheek, herb oil

2.690 kr.

LOCAL BEER

Einsi kaldi proudly presents a
collaboration with The Brothers
Brewery. The first ever beer brewed in
Vestmannaeyjar using local ingredients.

MAIN COURSES

Cod Fillet

Mashed potatoes, apples,
rye bread purée, butter

3.750 kr.

Monk Fish

Kale purée, creamed barley,
smoked haddock, cabbage,
pecan-vinaigrette

3.890 kr.

Herb crepe

Chicken, tomatoes, basil,
parmesan cheese, parma ham

3.690 kr.

DESSERTS

Buttermilk & Brown Sugar

Brown sugar merengue,
buttermilk cream, blueberry
sorbet, white chocolate

1.950 kr.

Cool Trio

Combination of ice creams
and sorbets

1.550 kr.

Burger Cosmopolitan

Brioche bun, sweet
onion dressing, BBQ ribs,
mushroom- and bacon cheese
dressing, homemade fries

2.890 kr.

Rack of Lamb

Small potatoes, kale, carrots,
celery root, mushrooms,
thyme sauce

5.690 kr.

Horse Tenderloin „Chef's favorite“

Potatoes, vegetable, onion
jam, sunchoke, pink pepper
sauce

5.750 kr.

Beef Tenderloin

Homemade fries, kale,
carrots, celery root, demi
glace

5.950 kr.

Lava Flow

Salted caramel mousse, skyr,
chocolate cake, red velvet
cake, raspberry sorbet

1.950 kr.

The Chef's Surprise

Why not let the chefs treat
you with their sweet secrets?

1.950 kr.

Kale risotto

Kale, bell peppers, herb oil,
lemon ash, parmesan cheese

3.290 kr.

Vegetable noodles and roasted zucchini (vegan)

Carrot, zucchini, celery root,
peanuts, chilli, cilantro

3.290 kr.

CHILDREN'S MENU

For children 14 years and younger

Cod fillet and mashed potatoes

Kale risotto

Kid's burger Lettuce, ketchup, curly fries

Rack of lamb Small potatoes, vegetable, thyme sauce

Homemade chicken nuggets Curly fries and ketchup

**All courses on
childrens menu
2.500 kr along with
free ice cream**