



SPECIAL OFFER MENU for groups 2024

Please place orders from this menu at least two days in advance.
More menus are to be found at our website. Please contact us
for other requirements and we will do our best to serve you.

On arrival, guests can order a tour in the museum and can have
a glass of wild berry kir (stone bramble liqueur & sparkling). ISK 1.900

STARTERS

- ◊ Wild mushroom soup (larch boletus)
- ◊ Our renowned seafood soup
- ◊ Salad with pickled goose, choice cut of reindeer & blueberry sauce
- ◊ Birch-glaced trout on organic barley

All dishes are served with freshly baked bread.

MAIN COURSES

- ◊ Roasted leg of lamb filled with wild herbs, along with
caramel potatoes and vegetables
- ◊ Reindeer pie with potatoes, vegetables and angelica jam
- ◊ Reindeer medallions and tenderloin of lamb with date
sauce and larch boletus

Side dishes and tasty sauce are of course served with all main courses.

DESSERTS

- ◊ Date surprise with hot caramel sauce and whipped cream
- ◊ Homemade blueberry ice cream
- ◊ The one and only stone bramble berry "skyr" cake
- ◊ Rhubarb pie with whipped cream

Orders should be composed of one starter, one main course
and one dessert:

Menu with leg of lamb as main course	ISK 8.900
Menu with reindeer pie as main course	ISK 9.400
Menu with reindeer & lamb as main course	ISK 10.900

www.skriduklaustur.is

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