Hressó

THE ORIGINAL ICELANDIC BISTRO

STARTERS/SNACKS

Icelandic tasting plate.....6490
Harðfiskur & butter, smoked salmon, smoked lamb, Icelandic, pickled herring. Smoked Char mousse, Bacalao mousse. Icelandic flatbread and rye bread

Fermented Shark and Brennivín....3500

Fried potatoes (V).....2490
dressed in mushroom pureé

Smoked Lamb Croquette.....2490

Veggie Chips (V).....1990
with chive dip

Beetroot salad.....1990
with goat cheese and sugared walnuts

Pickled herring.....1990
on rye bread

Cheese board.....3890
with icelandic cheeses and home made pairings

MAIN COURSES

Icelandic Minced Fish Pie.....3690
served with ryebread and butter

Icelandic Fish and Chips.....3750
pan fried breaded Haddock, served with fried Icelandic potatoes, buttered onion and remoulade

Breaded Lamb Chops.....5900
served with red cabbage, rhubarb jam and Icelandic potatoes

Creamy barley risotto (V).....3900
with mushrooms and herb pesto

Cesar Style Chicken Salad..... 2790
with romaine lettuce, tomatoes and homemade caesar dressing

Oven cooked Sheep Head.....4990
served with mashed potatoes and red wine glaze

Shellfish Soup.....3890
served with bread

Tomato Soup (V).....2990
served with bread

Icelandic Meat Soup.....3150
served with bread

Beef Rib-Eye.....6490
served with french fries and peppercorn sauce

Cheeseburger.....3490
served with french fries

Fish Cakes..... *4 cakes*.....3790
Icelandic Fish Cakess served with mashed potatoes and onion butter *8 cakes*.....5790

Fish Burger.....3790
breaded haddock, lettuce, pickles, buttered onions and remulade

SHARING PANS

Minimum two people
4.290 p/ person

Bacalao
cooked in homemade tomato sauce, potatoes, pickled tomatoes, capers and bread

Cod
cooked in a creamy butter sauce, potatoes, fennel and bread

Pan Fried Salmon
with potatoes, carrot, kale, onion butter and bread

SIDES

Bread.....990
Rye Bread.....990
Side Salad.....990
Butter or Herb Pesto.....250
on the side
Glazed Butter Carrots.....1190
Mashed Potatoes *w/ Onion Butter*.....1190
French Fries.....1190

DESSERTS

Kleina.....1990
with caramelized whey

Skyr Mousse.....1990
served with white chocolate, crispy oats, sweet blueberries and dill oil

Daily Cake Selection.....1990

THREE COURSE

7500
p/ person

TWO COURSE

5790
p/ person

STARTER

Beetroot salad
with goat cheese and sugared walnuts

or

Pickled herring
on rye bread

MAIN COURSE

Creamy Barley Risotto
with mushrooms and herb pesto

or

Icelandic Fish and Chips
pan fried breaded haddock, served with fried Icelandic potatoes, buttered onion and remoulade

DESSERT

Kleina
with caramelized whey

or

Skyr Mousse
served with white chocolate, crispy oats, sweet blueberries and dill oil