

WELCOME TO RESTAURANT ICEFIORD

At Restaurant Icefiord we reflect Greenland and is inspired by the culture we are in, creating an exquisite refined modern menu.

We strive to offer high quality and service, which means our modern kitchen uses and work with local produce. It is a privilege to have main Greenlandic elements such as freshly caught fish, reindeer, and musk ox all from local hunters.

We aim to give you a tasty food experience in an informal pleasant atmosphere with a jaw dropping view.

All our dishes are prepared in a kitchen where allergens are present, therefore we cannot guarantee that any dish is completely free from allergens. Allergens information is available upon request. Please ask your waiter before ordering and they will be able to help you with your choice.



ICEFIORD EVENING

3-course menu

Carpaccio

Halibut – apple – vinaigrette – cabbage
125,-

Reindeer

Celery – black berries - red wine blanquette
245,-

Homemade ice cream

Cookie dough
125,-

2 courses 300,-

3 courses 400,-

ICEFIORD EVENING

Snack

Crabchips – tomato – creamcheese
75,-

Smoked local fish and meat from our own smokery
– dijonnaise
95,-

Starter

Musk ox tartar

Mushroom mayonnaise – pickled onion - crispy rye
135,-

Greenlandic prawns

Lumpfish roe – apple – herb cream
145,-

Main course

Catch of the day

Ask your waiter
245,-

Legs of a snowcrab

Cabbage – salted almonds - chives mayonnaise –
panfried bread
265,-

Dessert

Chocolate cremeux

Saltet caramel – crisp – Labrador tea
125,-