

WELCOME TO RESTAURANT ICEFIORD

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

We strive to offer highest quality food and service, which means our modern kitchen uses local and fresh 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 great food experience in an informal pleasant atmosphere, with a jaw dropping view of the disco bay.

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 choosing.



ICEFIORD EVENING

3-course menu

Shellfish bisque

Greenlandic prawns – kohlrabi – herb infused oil
135,-

Muskox filet

Winter greens – potato - mushrooms
245,-

White chocolate and sea buckthorn

125,-

2 courses 300,-

3 courses 400,-

ICEFIORD EVENING

Snack

Crabchips – cream cheese
75,-

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

Starter

Reindeer tartar

Crispy potato – Jerusalem artichoke crème – pickled
onion
135,-

Snowcrab salad

Rye crumble – apple – salted egg yolk
135,-

Main course

Halibut

Cabbage – carrot pure – almonds – fishfumé
245,-

Greenlandic lamb

Yellow beets – scorzonera – port wine sauce
265,-

Dessert

Ris a la mande anno 2020

Vanilla – cherry - almonds
125,-