



MENU

SAGA CLASS

Arctic char

Icelandic Arctic char from Grindavík, served with creamy barley, wild mushrooms and creamy shellfish sauce.



Chicken Harissa

Marinated chicken breast, served with toasted rice, string beans and yoghurt sauce. Gluten-free option.



Organic Icelandic lamb

Icelandic lamb served with new potatoes, peas, wild mushrooms and jus infused with Arctic thyme.



Glutein-free meal

Each day's gluten-free option depends on route and departure time.



Roasted fillet of beef

Served with a crispy onion, remolade, potatoes, salad and bread with sunflower seeds on the side.



Sugar-free meal

Each day's sugar-free option depends on route and departure time.



Fruit plate

Each day's fruit plate depends on route and departure time.



Vegetarian meal

Each day's vegetarian option depends on route and departure time.



Northern Tapas – cold choice

Salmon with dill, shrimp cocktail, smoked lamb on flatbread and Icelandic cheese. Gluten-free option.

