DOM

CHRISTMAS BRUNCH

Every weekend from November 14

STARTERS

Freshly baked bread, Icelandic rye bread, Laufabrauð & whipped butter |
Herring adventure – selection of herring | Shellfish salad with chili and coriander |
DOM-style cured salmon with mustard sauce | Smoked salmon with horseradish sauce |
Reindeer pâté with pickled blueberries | DOM-style sushi bar

SALADS

Mixed leaf salad with vinaigrette | Waldorf salad | Homemade red cabbage with orange & cinnamon |
Sweet potato salad with sugared nuts | Beetroot salad with goat cheese & toasted almonds

VEGAN HOT DISHES

Nutsteak with romesco sauce, toasted almonds & herb oil |
Roasted Brussels sprouts with chickpeas & tahini dressing | Roasted potatoes with herbs

CLASSIC BRUNCH DISHES

Scrambled eggs & bacon | Mini hotdogs | Eggs Benedict | Pancakes

COLD STATION

Smoked pork loin with pineapple salsa | Icelandic smoked lamb with green peas

HOT STATION

Danish-style roast pork with crispy crackling | Oven-roasted turkey breast with sage butter |
Plaice with remoulade, crispy onions & pickled gherkins

SIDES

Wild mushroom sauce | Port wine sauce | Potato gratin with bacon & parsley |
Caramelised potatoes | Potatoes in creamy béchamel sauce | Herb-roasted vegetables

DESSERTS

Christmas cheese selection | Risalamande with cherry sauce |
Spiced crème brûlée | French chocolate cake | Apple pie | White chocolate mousse |
Sherry trifle | Skyr cake with raspberries | Fresh-cut fruit | Vegan coffee cake |
Christmas cookies | Chocolate fountain with fruits and marshmallows

Hilton
REYKJAVIK