



Brasserie Icecap

Menu

Starters

Snow crab with the house's bread and kvan garlic mayo.

139,- / As main course: 249,-

Fresh raw salmon tartar Thai style.

140,-

Smoked Greenlandic fish with dill cream.

130,-

Smoked Greenlandic meat.

130,-

Main Courses

*Sous vide pork tenderloin with a crush of champignon, almond and herbs.

Mushroom sauce and vegetables of the day.

210,-

Braised lamb shank. Garlic mash potatoes.

270,-

*Grilled muskox steak. Muskox jus and garlic puree.

245,-





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Main Courses

*Grilled steak of Drumblin Gold striploin. Roasted garlic herbs and crowberry sauce.
269,-

Pan-roasted halibut fish. Grilled asparagus, mashed potatoes and lemon sauce.
220,-

*Choice of side dishes: Baked potato, French fries or Mashed potatoes.

Desserts

Crowberry apple crumble with Crème Anglaise.
125,-

Lava chocolate cake with vanilla ice cream.
105,-

Three kinds of ice cream.
89,-

Children's menu

Ask the kitchen.
79,-





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Drinking Menu

Hot

Tea
25,-

Coffee, Cappuccino, Caffe Latte & Espresso
40,-

Irish Coffee
86,-

Cold

Liquor, Spirits & Spirits Lux
45,- / 48,-

Soda, 25 cl.
Coca Cola, Faxe Kondi & Squash
25,-

Greenlandic draught beer from own Brewery, 42 cl. / 58 cl.
55,- / 85,-

Enjoy our latest brew. Each beer has its own characteristic flavour smoothed and enhanced by berries and herbs from the mountains and valleys around Ilulissat. They are unfiltered and unpasteurized.





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Wine list

Champagne

Chales mignon Grand Cru

A top class champagne with nose of ripe berries and young yeast, super fresh and characterful taste
1150,-

Hvidvine

Kia Ora – Sauvignon Blanc, New Zealand

This wine is the flagship of white wines from Marlborough. It has a fresh green colour and taste of elderflower and passionfruit
250,-

Coral Reef – Chardonnay/Semillon, Australien

A fresh Chardonnay, light and fresh with notes of spice and ends on notes of lime
250,-

Conde Jose Reserva – Sauvignon Blanc, Chile

This Sauvignon Blanc has a super balance between dry and big bodied, with notes of green fruits
265,-

Chablis AOC, Frankrig

This wine delivers a fresh breath with green apples and melon, fills the mouth with taste of citrus fruits
330,-





Rødvine

Michael David 6th sense - Syrah, USA

This Californian wine delivers a taste of dark red berries and spices

335,-

Coral Reef – Shiraz/Cabernet Sauvignon, Australien

Deep red color, nose of cherries and dried apricots, light taste of tannins and lots of red berries

250,-

Conde Jose – Cabernet Sauvignon, Chile

A light Cabernet Sauvignon with light tannins and nose mixed of green bell pepper and sweet berries

260,-

Conde Jose Reserva – Carmenere, Chile

A Carmenere with nose and taste of red plums and light smoke

260,-

Cellier du Rhône – Côtes du Rhône, Frankrig

Nice and round wine with big bodied taste of blackberries, blueberries and a light spicyness

290,-

Cotes Venete – Amarone, Italien

A powerful Amarone with lots of dark ripe fruits, a taste of oak and light tannins, all very well balanced

390,-

