



# **SØMA Restaurant**

## **Menu**



HOTEL SØMA  
NUUK

## Tasting a piece of Greenland

Choose between 2 to 5 courses to design your own gourmet experience.

### GOURMET TREAT: 5 COURSES

795,-

### 2 COURSES

349,-

### 3 COURSES

495,-

### 4 COURSES

639,-

#### SNACKS

##### Fried onion rings

with aioli

49,-

##### Fried polenta

with parmesan and thyme

59,-

##### Lobster chips

with reindeer and lemon mayo

69,-

##### Pork rind

with salted almonds, Mojo and aioli

79,-

#### DESSERTS

##### Rhubarb compot

served with crème fraiche mousse, rhubarb sirup, burnt white chocolate and caramel

##### Mocca fragilité

served with raspberries and vanilla ice cream

##### Mille feu

filled with ganache and served with forest berries

#### STARTERS

##### Fried scallops

served with cauliflower, almonds and dild vinaigrette

##### Fried redfish

served with fennel, Lumpfish roe and Beurre blanc

##### Musk ox tartare

served with tartare sauce, potato chips and leek ash

#### MAIN COURSES

##### En papillote with cod

served with carrot, fennel, leek and onion

##### Lamb from Narsaq

served with celeriac, browned butter, silverskin onions, celery and sauce Mystique

##### Musk ox filet

served with grilled onions, beetroot, black currants and sauce Bordelaise

Each main course is served with baby potatoes with melted butter and herbs.