



HOTEL SØMA
AASIAAT

Tasting a piece of Greenland

Choose between 1, 2 or 3 courses to design your own gourmet experience.

1 COURSE

179,-

2 COURSES

349,-

3 COURSES

495,-

SNACKS

Fried onion rings

with aioli
49,-

Fried polenta

with parmesan and thyme
59,-

Lobster chips

with reindeer and lemon mayo 69,-

MAIN COURSES

En papillote with cod

served with carrots, fennel, leek and
onion.

Lamb from Narsaq

served with celeriac, browned butter,
silverskin onions, celery and the delicate
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.

STARTERS

Fried scallops

served with cauliflower, almonds and
dild vinaigrette

Fried local fish

served with fennel, Lumpfish roe and
Beurre blanc

Halibut

served with flambé bisque, browned
butter, hazelnut and a variety of herbs

DESSERTS

Rhubarb compot

served with crème fraîche 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



HOTEL SØMA
AASIAAT

Smag et stykke af Grønland

Vælg 1, 2 eller 3 retter for at sammensætte din egen gourmet oplevelse.

1 COURSE
179,-

2 COURSES
349,-

3 COURSES
495,-

SNACKS

Friteret løgringe

med aioli
49,-

Friteret polenta

med parmesan ost og timian 59,-

Hummer chips

med tuttu og citron mayo
69,-

FORRETTER

Stegt kammusling

serveres med blomkål, mandler og dild
vinaigrette

Lokal torsk

serveres med fennikel,
stenbidderogn og Beurre blanc

Hellefisk

Serveres med flamberet bisque, brunet
smør, hasselnød og blandede urter

HOVEDRETTER

En papilotte af lokal torsk serveres
med gulerod, fennikel, porre og løg

Lam fra Narsaq

serveres med knoldselleri, brunet smør,
perleløg, bladselleri og sauce Mystique

Moskusfillet

serveres med grillet løg, timian,
rødbede, solbær og sauce Bordelaise

DESSERTER

Rabarber kompot

serveres med creme fraiche mousse,
rabarber sirup, brændt hvid chokolade
og karamelhorn

Mokka fragilité

serveres med hindbær og vanilje iscreme

Mille feu

med ganache og skovbær

Alle hovedretter serveres med petit
kartofler vendt i urter og smør.