

# EIRIKSDOTTIR GRÓSKA

University of Iceland campus



EACP 2025 Banquet Menu, 27 June 2025, 7:30-11 pm

- Icelandic wasabi arancini and tuna tataki.
- Citrus-cured Arctic char with dill, apple, and pickled cucumber.
- Salted cod, choux pastry, and olives.
- Spiced tiger prawns and sweet chilli.
- Chicken skewers with mango glaze.
- Grilled lamb skewer with truffle sauce.
- Parma fingers with truffle mayonnaise and tapenade.
- Beef carpaccio with beet tartare and horseradish.
- Vegan tortillas with quinoa and tomato patty and basil.
- Beet tartare with dill and lemon (vegan).
- macaroons
  - Pistachio
  - Strawberry vanilla
  - Salted caramel
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- Truffles
  - Whisky caramel dark chocolate
  - Raspberry white chocolate
  - Coconut
- Chocolate brownie with whipped caramel
- Vegan raspberry lollipop

We will have an informal, cozy time with music and some live entertainment (TBA), perhaps an open mike. Please join us!