

PACAI

MANSION - EST. 1677
HOTEL

Influenced by North with a Japanese touch our tasting menu reflects the natural flow of ingredients.

We select only best seasonal produce from our farmers, forest, ocean and fields.

Our goal is to highlight them when they are at their absolute best and take you onto a tasting journey created by Arnór Bjarkason and the PACAI team.

TASTING MENU

Cod chip / Brown butter emulsion / Pickled seaweed
Crispy cod skin / Lumpfish roe / Kefir
Mushroom tartlet / King oyster mushrooms
Crispy chicken skin / Pistachio / Onion

Bread / Miso butter / Chicken skin

Chawanmushi / Oyster / Miso beurre blanc
Sea bass / Yuzu kosho / Rice / Galangal
Grilled leek / XO / Potato
Beef tataki / Ponzu / Jerusalem artichokes
Cod / Miso & Chicken / Leek / Brassica

Genmaicha / Sea buckthorn / Rice
Coffee & Lemongrass / Citrus

Madeleine / Cardamom
Mandarin pâte de fruit
Black apple

Tasting menu 95 €
Beverage pairing 65 €
Champagne 20 €