

ICES

Conference dinner at Radisson Hotel Saga

26 September 2013 from 19:30-23:00

PRE DRINK: JACUELINE BRUT BLANC DE BLANCS

STARTER:

ARTIC CHARR, CUCUMBER, HORSERADISH, RYE BREAD CRISP AND VINEGRETTE.

WINE WITH STARTER: MORANDE RESERVEA CHARDONNAY- 2010-CHILE

MAIN COURSE:

RACK OF ICELANDIC LAMB, SEASONAL ROOT VEGETABLE, HASSEL BACK POTATOES AND THYME GLACE.

WINE WITH MAIN COURSE: MORANDE RESERVA CABARNET SUGVINON-2010-CHILE

DESERT:

SKYR WITH BLUEBERRY SORBET AND THYME AND COFFEE/TEA

(*VEGETARIAN OPTION WILL ALSO BE AVAILABLE)

ENTERTAINMENT: DINNER MUSIC, STAND UP COMEDIAN AND SONGS

PRICE PER PERSON IS: 8000 ISK / 50 EUR

PLEASE REGISTER ON THE ICES WEB-SITE: [HTTP://WWW.ICES.DK](http://www.ices.dk)

