

## Classic Appetizers

— 2.250 —

Bragðmikil humarsúpa Róberts  
humar gnocchi - brauð - tapenade  
**Robert's hearty langoustine soup**  
langoustine gnocchi - bread - tapenade

Heitreyktur lax & rúgbrauðs kex  
epli - fennel - tzatziki dressing  
**Hot smoked salmon & Rye bread chips**  
apple - fennel - tzatziki dressing

Nauta carpaccio & basil pesto  
klettasalat - parmesan - ristuð fræ  
**Beef carpaccio & basil pesto**  
ruccola - parmesan - seeds

Heitreykt andabringa & rauðbeður  
döðlur - geitaostur - granatepli  
**Hot smoked duck breast & beetroot**  
dates - goat's cheese - pomegranate

Spæsi buffalo kjúklingur á hvítlauksrist 🍋  
sítus hrásalat - gráðosta dressing  
**Spicy buffalo fried chicken open sandwich**  
citrus coleslaw - blue cheese dressing

Cajun nautahamborgari & reykt svínalæri 🍋  
dijon dressing - ostur - gúrka  
**Cajun beef burger & smoked pork shoulder**  
dijon dressing - cheese - pickles

## Sides

Béarnaise sauce ..... 450	Sautéed vegetables ..... 1.350
Fries & tomato sauce ..... 950	Mixed salad ..... 1.350
Olives Provençal ..... 950	& vinaigrette
Homemade bread ..... 950	Onion rings with ..... 1.350
& tapenade	Dijon dressing

## Chef's 4 Course Menu

— 7.950 —

Bragðmikil humarsúpa	Hearty langoustine soup
Heitreykt andabringa	Hot smoked duck breast
Grand appetizer - eigin val	Grand appetizer - your choice
Volg súkkulaðikaka	Warm chocolate cake



## JÓLAMATSEÐILL - CHRISTMAS MENU

### Forréttaplatti Festive Platter

— 3.950 —

**Humarsúpa espresso**  
**Bláberja grafinn lax - piparrót - kartöflu rosti**  
**Marineruð síld - korn sinnep - rúgbrauð**  
**Tvíreykt hangikjöt - grænertu mauk**  
**Hreindýra smáborgari - villisveppa mæj**  
Langoustine bisque espresso  
Blueberry cured salmon - horseradish - potato rösti  
Marinated herring - old mustard - rye bread  
Smoked lamb carpaccio - Yorkshire pudding - pea puree  
Reindeer slider - game mayo

### Jólaönd Confit Christmas Confit

— 4.950 —

**Hægeldað andalæri - ristað grænkál**  
**blaðlauks fondue - kartöflur sarladaise**  
**balsamic & hunags soðsósa**  
Duck leg - wilted kale - leek fondue  
sarladaise potatoes - honey balsamic jus

### Heilagur eftirréttur Holy Dessert

— 1.950 —

**Ris a la mande - ristaðar möndlur**  
**hindberja sósa - bakað hvítt súkkulaði**  
Rice pudding - roasted almonds  
raspberry coulis - white chocolate crumble

**SEM 3 RÉTTA VEISLA / AS A 3 COURSE FEAST**

— 9.450 —

**Forréttaplatti - Jólaönd Confit - Heilagur eftirréttur**  
Festive platter - Christmas confit - Holy dessert

**VÍNPÖRUN / WINE PAIRING**

— 6.950 —

## Grand Appetizers

— 3.550 —

Fiskréttur dagsins  
þjónn yðar veitir upplýsingar varðandi rétt dagsins  
**Fish of the day**  
Please ask your waiter about the chef's choice

Grillað hrossafille & sultaður laukur  
smælki - graslaukur - beikon - béarnaise  
**Grilled fillet of horse & caramelised onion**  
chive potatoes - bacon - béarnaise

Kryddjurtahjúpað lamba ribeye  
kremuð polenta - smjörsteiktir sveppir - rauðvíns gljái  
**Herb crusted ribeye of lamb**  
creamy polenta - sautéed mushrooms -  
red wine reduction

## Veggie Appetizers

— 2.250 —

Grænertu mauksúpa 🌱  
bauna & mintu salsa - karrí olía  
**Green peas velouté**  
peas & mint salsa - curry oil

Kremuð polenta & grænmetis grill 🌱  
salvía - ólífur - papriku coulis  
**Creamy polenta & sautéed veg**  
sage - olives - red pepper coulis

Quinoa sveppa borgari 🌱  
cheddar - pækluð gúrka - spicy mæj  
**Quinoa mushroom burger**  
cheddar - pickles - spicy mayo

Krispí buffalo sellerírót á hvítlauksrist  
sítus hrásalat - gráðosta dressing  
**Buffalo celeriac open sandwich**  
citrus coleslaw - blue cheese dressing

## 4 Course Vegan Menu

— 6.950 —

Grænertu mauksúpa	Green pea velouté
Kremuð polenta & grænmetis grill	Creamy polenta & sautéed veg
Quinoa sveppa krókettur paprika coulis	Quinoa mushrooms croquettes red pepper coulis
Kókos crème brûlée	Coconut crème brûlée

<i>Draft Beer</i>	33 cl	50 cl
<b>Kaldi Ljós</b> - Blonde Lager	1.200	1.600
<b>Kaldi Festive</b> - Amber Ale	1.200	1.600
<b>Kaldi Vikunnar</b> - Ask your waiter	1.200	1.600
<b>Stella Artois</b> - Belgian Pilsner	1.200	1.600
<b>Guinness</b> - Irish Dry Stout		1.600
		40 cl

<b>Borg Brugghús vikunnar</b> - Ask your waiter	various prices	
<b>Borg Brugghús Úlfur</b> - IPA		1.600
<b>Borg Brugghús Brío</b> - Pilsner		1.600
<b>Gull Lite</b> - Gluten Free Lager		1.450

## *Beer* 33 cl

<b>Stella Artois</b> - Belgian Pilsner		1.350
<b>Ciders</b>		1.350
<b>Leffe Blonde</b> - Pale Ale		1.600
<b>Stella Artois</b> - 0.0%		950
<b>Borg brugghús Baggalútur</b> - Festive blonde 0.0%		950
<b>Borg Brugghús Úlfrún</b> - Session IPA - 0.5%		950

## *Soda*

<b>Pepsi, Pepsi Max</b> - 30 cl		500
<b>7UP, Appelsín, Sparkling water</b> - 25 cl		500
<b>Egils Malt</b> - Traditional Icelandic soft drink - 33 cl		500

## *Sparkling wine* 20 cl 75 cl

<b>Lamberti Prosecco Extra Dry</b> - Italy	1.850	6.500
<b>Segura Viudas Brut Reserva Cava</b> - Spain	1.950	6.750
<b>Teresa Rizzi Rosé Spumante</b> - Italy	1.950	
<b>Willm Cremant d'Alsace Brut</b> - France		9.750

## *Champagne* 20 cl 75 cl

<b>Moët &amp; Chandon Brut Impérial</b>	3.900	14.900
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## *Rosé* 15 cl 75 cl

<b>Cannonau Di Sardegna DOC Rosato</b> - Italy	1.950	9.750
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## *White Wine* 15 cl 75 cl

<b>House Wine</b> - Ask your waiter	1.650	6.500
<b>Domain La Moriniere Loire</b> - Sauvignon Blanc - France	1.800	7.550
<b>Emiliana Novas Gran Reserva</b> - Chardonnay - Chile	1.800	7.550
<b>Weingut Frank</b> - Gruner Veltliner - Austria	1.800	7.550
<b>Santa Sofia Le Calderare Garda</b> - Pinot Grigio - Italy	1.850	7.850
<b>Domain des Melandes</b> - Petit Chablis - France	2.150	9.950
<b>Domain de la Ville de Colmar Alsace</b> - Riesling - France		7.950
<b>Casa Rojo La Marimorena</b> - Albariño - Spain		10.850
<b>Clos Henry Marlborough</b> - Sauvignon Blanc - New Zealand		8.950
<b>Henry Bourgois Les Barones</b> - Sancerre - France		10.950
<b>Audaya Camminera di Sardegna</b> - Vermentino - Italy		11.550
<b>Moillard Pouilly-Fuisse LGCF</b> - Chardonnay - France		12.950

## *Red Wine* 15 cl 75 cl

<b>House Wine</b> - Ask your waiter	1.650	6.500
<b>Domain Bousquet Reserve Organic</b> - Malbec - Argentina	1.850	7.850
<b>Trénel Beaujolais Nouveau 2024</b> - Gamay - France	1.900	8.950
<b>Santa Sofia Valpolicella</b> - Ripasso Superiore - Italy	1.950	9.450
<b>Bodegas Muga Reserva</b> - Rioja - Spain	2.150	10.750
<b>Renato Ratti Barbera D'Asti DOP</b> - Barbera - Italy		9.950
<b>Bodegas Bulas Douro DOC Tinto</b> - Portugal		8.550
<b>Casa Rojo Ribera del Douro</b> - Tempranillo - Spain		9.450
<b>Chateau de Ribebon Bordeaux Supérieur</b> - France		9.550
<b>Francois d'Allaines Bourgogne</b> - Pinot Noir - France		10.550
<b>Audarya Cannonau di Sardegna DOC</b> - Italy		11.950
<b>Monte Antico IGP Super Tuscany</b> - Italy		10.450
<b>Rivetto Barolo DOCG</b> - Serralunga - Italy		15.950
<b>Bava Barolo di Castiglione Falletto Scarrone</b> - Italy		22.550

## *Desserts* — 1.950

**Volg súkkulaðikaka & karamellu fudge - bourbon vanilluís** 🍷  
Warm chocolate cake & caramel fudge - bourbon vanilla ice cream

**Ris a la mande & ristaðar möndlur - hindberja sósa - bakað hvítt súkkulaði**  
Rice pudding & roasted almonds - raspberry coulis - white chocolate crumble

**Kókos Crème brûlée & ástríðualdínis - ristaðar kókosflögur** 🍷  
Coconut Crème brûlée & passion fruit ice cream - toasted coconut flakes

## *House Cocktails*

<b>Apricot Delight</b>	2.650
Vodka, Apricot Liqueur, Egg white, Lemon	
<b>Hibiscus Collins</b>	2.650
Gin, Limoncello, Hibiscus, Lemon, Soda	
<b>Grand Crowberries</b>	2.650
Gin, Crowberry liqueur, Grand Marnier, Vanilla, Lime	
<b>Arctic Monkey</b>	2.650
Tequila, Pineapple, Ginger, Lime, Habanero Bitters	
<b>Black Death Sour</b>	2.650
Brennivín, Chartreuse, Egg white, Lemon, Bitters	
<b>Harbour Nights</b>	2.650
Dark Rum, Cocchi Americano, Lemon	
<b>Slippery Slope</b>	2.650
Bourbon, Aperol, Lemon	

## *Alcohol Free Cocktails*

<b>Cherry Pie</b>	1.400
Cherry soda, Lime, Apple juice	
<b>Ginger Mama</b>	1.400
Ginger beer, Honey, Lime, Pineapple juice	

## *Classic Cocktails*

<b>Whiskey Sour</b>	2.650
Bourbon, Lemon, Sugar, Egg white, Angostura	
<b>Negroni</b>	2.650
Gin, Campari, Vermouth	
<b>Kiev Mule</b>	2.550
Vodka, Lime, Ginger beer	
<b>Aperol Spritz</b>	2.550
Aperol, Prosecco, Sparkling water	

## *Local Crafted Spirits*

<b>GIN</b>	2.000
<b>Stuðlaberg</b>	
<b>Stuðlaberg Pink Gin</b>	
<b>Marberg Classic</b>	
<b>Marberg Barrel Aged</b>	
<b>Himbrimi Old Tom</b>	
<b>Himbrimi London Dry</b>	
<b>Ólafsson Premium</b>	
<b>OTHER</b>	2.000
<b>Hvítserkur Rum</b>	
<b>Hvítserkur Spiced Rum</b>	
<b>Hovdenak Þrista liqueur</b>	
<b>Loki Vodka</b>	
<b>Rökkvi Cold Brew Coffee Liqueur</b>	
<b>Flóki Single Malt</b>	