

# BRUNCH

11:30-14:30

## EGGS BENEDICT

### Nautalund 3.890 kr.

Léttgrilluð nautalund, hleypt egg, grillað bóndabrauð, piparrótar-rjómaostur, klettasalát, confit tómatar, charmoula, bjór-hollandaise

### Reyktur lax 3.290 kr.

Reyktur lax, hleypt egg, kraffla\*, piparrótar-ostasósa, laxakavíar, stökkar linsubaunir, bjór-hollandaise

Bættu við rækjum 890 kr.

### Confit önd 3.490 kr.

Hægelduð önd, hleypt egg, bóndabrauð, karamelluseruð epli, piquillo-sósa, bjór-hollandaise

### Parma & Piri Piri 3.290 kr.

Parmaskinka, kjúklingur Piri Piri, kraffla\*, hleypt egg, piparrótar-ostasósa, bjór-hollandaise

\*Croissant + vaffla = kraffla

### Hunangsskinka & beikon 3.290 kr.

Hunangsskinka, beikon, hleypt egg, kraffla\*, franskar á milli, beikon sveppa döðlu duxelle, bjór-hollandaise

### Buffalo 3.490 kr.

Buffalo kjúklingastrimlar, hleypt egg, grillað bóndabrauð, kimchee hrásalat, pikklaður chili, gráðaostur, salthnetur, gráðaostasósa og bjór-hollandaise

## BRUNCH RÉTTIR

### Buffalo kjúklingur & vaffla 3.490 kr.

Buffalo kjúklingastrimlar, íslensk vaffla, kimchee hrásalat, smjör-hlynsíróp

### Avókadó toast 3.290 kr.

Avókadó, grillað bóndabrauð, confit smátómatar, hleypt egg

Bættu við beikoni 590 kr.

Bættu við rækjum 890 kr.

### Beikon & halloumi rist 3.490 kr.

Beikon, tvö hleypt egg, grillað bóndabrauð, rauðrófuhummus, grillaður halloumi ostur, avókadó, ferskir tómatar

### Egg & beikon vaffla 3.290 kr.

Eggjæræra með charmoula, beikon, íslensk vaffla, avókadókrem, smjör-hlynsíróp

Bættu við rækjum 890 kr.

Frábær fyrir tvo til að deila

### Brunch turn 4.990 kr.

Buffalo kjúklingastrimlar, eggjæræra með charmoula, beikon, parmaskinka, hunangsgljáð skinka, Búri, avókadó, kirsuberjatómatar, gúrkusneiðar, granatepli, kröfflur, grillað bóndabrauð, vöflur

## EFTIRRÉTTIR

### „Eton Mess“ vaffla 1.990 kr.

Íslensk vaffla, berjasulta, vanilluís, hindberjaís, hindberjasósa, marengs, rjómi

### Snickers vaffla 1.990 kr.

Íslensk vaffla, snickers, snickers-ís, dulce de leche karamella, súkkulaðisósa, rjómi

### Íslensk pönnukaka 990 kr. stykkið

Veldu tegund

- > Ber og rjómi
- > Dulche de leche karamella og Nóa kropp
- > Jarðaber, Nutella og vanillu-skyrkrem
- > Pristamús, Pristur og ís

## FJALLKONAN

KRÁ & KRÆSINGAR

## DRYKKIR

### KOKTEILAR

2.390 kr.

#### Bubbly velvet

Ketel One vodki, trönuber, rauðrunnate, ylliblóm, freyðivín

#### Rabbabarabarba pabbi

Gin, Aperol, rabbarbari, sítróna, eggjahvíta

#### Úti á túni

Gin, kamillute, dill, freyðivín

#### Bright side

Tanqueray sevilla gin, sítrónu „curd“, sítróna, berjablanda

### BELLINI

1.890 kr.

#### Bellini Classic

Freyðivín, ferskja

#### Green apple Bellini

Freyðivín, grænt epli

#### Strawberry Bellini

Freyðivín, jarðaber

### BLOODY MARY

2.290 kr.

#### Bloody Mary Classic

Vodki, tómatasafi, sítróna, worcestershiresósa, tabasco

#### Harissa Bloody Mary

Vodki, tómatasafi, sítróna, Harissa, worcestershire-sósa

#### Buffalo Bloody Mary

Vodki, tómatasafi, sítróna, buffalósósa, worcestershire-sósa

### APEROL SPRITZ

1.990 kr.

#### Aperol Spritz flauta

Aperol, freyðivín

#### Mango passion spritz flauta

Aperol, freyðivín, mangó, ástaraldin

#### Dill spritz flauta

Aperol, freyðivín, dill

#### Elderflower spritz flauta

Aperol, freyðivín, ylliblóm

MAKE YOUR OWN

MIMOSA

Flaska af Piccini freyðivíni, appelsínusafi og trönuberjasafi fyrir borðið, um 8-10 glös.

5.990 kr.

# BRUNCH

11:30-14:30

## EGGS BENEDICT

### Beef tenderloin 3.890 kr.

Lightly grilled beef tenderloin, poached egg, grilled country bread, horse radish cream cheese, rucola, confit tomatoes, charmoula, beer hollandaise

### Smoked salmon 3.290 kr.

Smoked salmon, poached egg, craffle\*, crispy lentils, horseradish cheese sauce, salmon caviar, beer hollandaise

Add shrimps 890 kr.

### Confit duck 3.490 kr.

Slow cooked duck, poached egg, grilled country bread, caramelised apple, piquillo sauce, beer hollandaise

### Parma ham & Piri Piri chicken 3.290 kr.

Parma ham, chicken Piri Piri, craffle\*, poached egg, horseradish cheese sauce, beer hollandaise

\*Croissant + waffle = craffle

### Honey ham & bacon 3.290 kr.

Honey ham, bacon, poached egg, craffle\*, french fries in between, bacon mushroom date duxelle, beer hollandaise

### Buffalo 3.490 kr.

Buffalo chicken tenders, poached egg, grilled country bread, kimchee coleslaw, pickled chili, blue cheese, salted peanuts, blue cheese sauce and beer hollandaise

## BRUNCH DISHES

### Buffalo chicken & waffle 3.490 kr.

Buffalo chicken tenders, Icelandic waffle, kimchee coleslaw, butter maple syrup

### Avocado toast 3.290 kr.

Avocado, grilled country bread, avocado, confit cherry tomatoes, poached egg

Add bacon 590 kr.  
Add shrimps 890 kr.

### Bacon & halloumi toast 3.490 kr.

Bacon, two poached eggs, grilled country bread, beetroot hummus, grilled halloumi cheese, avocado, fresh tomatoes

### Egg & bacon waffle 3.290 kr.

Scrambled eggs with charmoula, bacon, Icelandic waffle, avocado spread, butter maple syrup

Add shrimps 890 kr.

Perfect for two to share

### Brunch tower 4.990 kr.

Buffalo chicken tenders, scrambled eggs with charmoula, bacon, parma ham, honey glazed ham, Icelandic cheese "Búri", avocado, cherry tomatoes, cucumber, pomegranate, craffle, grilled country bread, waffle

## DESSERTS

### "Eton mess" waffle 1.990 kr.

Icelandic waffle, berry jam, vanilla ice cream, raspberry sauce, meringue, cream

### Snickers waffle 1.990 kr.

Icelandic waffle, snickers, snickers ice cream, dulce de leche caramel, chocolate sauce, cream

### Traditional Icelandic pancake 990 kr. stykkið

Choose between:

- > Berries and cream
- > Dulce de leche and "Nóa Kropp"
- > Strawberries, Nutella, vanilla "skyr" cream
- > Pristur mousse, Pristur and Ice cream

# FJALLKONAN

KRÁ & KRÆSINGAR

## DRINKS

### COCKTAILS

2.390 kr.

#### Bubbly velvet

Ketel One vodka, cranberries, rooibos tea, elderflower, sparkling wine

#### Rabbabarabarba pabbi

Gin, Aperol, rhubarb, lemon, egg white

#### Úti á túni

Gin, chamomile tea, dill, sparkling wine

#### Bright side

Tanqueray sevilla gin, lemon curd, lemon, mixture of berries

### BELLINI

1.890 kr.

#### Bellini Classic

Sparkling wine, peach

#### Green apple Bellini

Sparkling wine, green apple

#### Strawberry Bellini

Sparkling wine, strawberry

### BLOODY MARY

2.290 kr.

#### Bloody Mary Classic

Vodka, tomato juice, lemon, worcestershire sauce, tabasco

#### Harissa Bloody Mary

Vodka, tomato juice, lemon, Harissa, worcestershire sauce

#### Buffalo Bloody Mary

Vodka, tomato juice, lemon, buffalo sauce, worcestershire sauce

### APEROL SPRITZ

1.990 kr.

#### Aperol Spritz flute

Aperol, sparkling wine

#### Mango passion spritz flute

Aperol, sparkling wine, mango, passion fruit

#### Dill spritz flute

Aperol, sparkling wine, dill

#### Elderflower spritz flute

Aperol, sparkling wine, elderflower

MAKE YOUR OWN

MIMOSA

Bottle of Piccini sparkling wine,  
orange juice & cranberry juice  
for the table, 8-10 glasses.

5.990 kr.