

# BRUNCH

Saturdays & Sundays from 11:30-14:30

## EGGS BENEDICT

### Beef tenderloin 4.290 kr.

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

### Smoked salmon 3.690 kr.

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

### Confit duck 3.890 kr.

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

### Parma ham & Piri Piri chicken 3.690 kr.

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

### Honey ham & bacon 3.690 kr.

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

\*Croissant + waffle = craffle

## BRUNCH DISHES

### Francesinha - the famous sandwich from Porto 4.290 kr.

Fried bread, chorizo, honey ham, Icelandic malakoff, salami, beef with fried egg, loads of cheese og francesinha sauce

### Buffalo chicken & waffle 3.890 kr.

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

### Avocado toast 3.690 kr.

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

Add bacon 590 kr.

### Bacon & halloumi toast 3.890 kr.

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

### Egg & bacon waffle 3.690 kr.

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

Perfect for two to share

### Brunch tower 5.500 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 2.290 kr.

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

### Snickers waffle 2.290 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.