

# BRUNCH

Saturdays & Sundays from 11:30-14:30

## EGGS BENEDICT

### Beef tenderloin 4.890 kr.

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

### Smoked salmon 4.490 kr.

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

### Confit duck 4.590 kr.

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

\*Croissant + waffle = craffle

### Honey ham & bacon 4.490 kr.

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

Perfect for two to share

## BRUNCH TOWER

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

5.900 kr.

## BRUNCH DISHES

### Buffalo chicken & waffle 4.690 kr.

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

### Avocado toast 3.990 kr.

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

Add bacon 590 kr.

### Bacon & halloumi toast 4.290 kr.

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

### Egg & bacon waffle 4.290 kr.

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

### Avocado craffle 3.890 kr.

Craffle, horseradish cream cheese, smashed avocado, poached egg, rucola salad with elderflower dressing and a good amount of grated parmesan

### Egg & bacon croissant 3.290 kr.

Freshly baked croissant, horseradish cheese spread, scrambled eggs with asparagus, crispy bacon, maple butter, pomegranates and labneh

## DESSERTS

### Berry and skyr stuffed french toast 2.890 kr.

Sweetened cream cheese filling made with Skyr, berry mix, maple butter, raspberry sorbet and dried raspberries

### Prista pancakes 2.890 kr.

Three fluffy pancakes, mousse made with the Icelandic liquorice chocolate "Pristur", liquorice, strawberries and Prista sauce

### Berry pancakes 2.890 kr.

Three fluffy pancakes, berry compote, skyr cream, strawberries, blueberries and forrest berry sauce

### Eton mess pancakes 2.890 kr.

Three fluffy pancakes, eton mess cheese cake, raspberries, raspberry sauce, meringue and raspberry sorbet

# FJALLKONAN

KRÁ & KRÆSINGAR

## DRINKS

### COCKTAILS

2.490 kr.

#### When life gives you

Don Julio Reposado Tequila, Luxardo bitter, lemongrass, caramelized & charred lemon

#### Tutti Frutti

Bacardi Añejo Quatro, Aperol, bubble gum, lime, egg whites

#### Le lollipop #2

Malfy Rosa Gin, wheat beer, grapefruit, fruit tea, lime

#### Peacock

Bacardi Carta Blanca, Barcardi Reserve Ocho, Aperol, banana, pineapple, falernum, lime

### BELLINI

1.990 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

#### Rose Spritz flute

Lillet Rose, rose sparkling wine, sparkling water

MAKE YOUR OWN

MIMOSA

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

7.990 kr.