

4 RÉTTA ÁRAMÓTASEÐILL

FORRÉTTIR

Bleikja & lummur

Léttgrafin bleikja, kjúklingabaunalummur, piparrótarsósa, hrogn, stökkar linsubaunir, yuzu-ylliblómadressing

Lamb & hveitikökur

Hægeldað lamb, vestfirskar hveitikökur, gulrótarmauk, pikklaður rauðlaukur, piparrótarsósa

AÐALRÉTTUR - veldu á milli

Nautalund

200 g, gulrætur, grillaður aspas, sellerírótarmauk, smælki, bjór-hollandaise

Eða

Grillaður lax

Beykisveppir, hoisin sveppir, aspas, fregola, hvítlauks-sellerírótarmauk, reykt aioli

EFTIRRÉTTUR

Eton Mess skyr ostakaka

Hvítsúkkulaði-skyrmús, marengs, hindber, hindberjasósa

15.900 kr.

Aðeins framreitt fyrir allt borðið.

SNACK

Brauðkarfa

1.490 kr.

Nýbakað bóndabrauð, íslenskt smjör með svörtum hvítlauk og döðlum

Spicy rósmarín hnetumix

1.890 kr.

Pekanhnetur, heslihnetur, brasilíuhnetur, kasjúhnetur, möndlur

Blandaðar marineraðar ólífur

1.890 kr.

Peppadew chili, oreganó

Trufflaðar franskar

2.590 kr.

Truffluolífa, parmesan, harissa-mæjó, trufflu-mæjó

Franskar

1.890 kr.

Japönsk kokteilsósa

Harissa franskar

1.990 kr.

Japönsk kokteilsósa

Hummus turn

3.990 kr.

Grillað súrdeigsbrauð og vestfirskar hveitikökur

> Rauðrófuhummus

> Avókadóhummus

> Graskershummus

SMÁRÉTTIR

Lamb & hveitikökur

4.490 kr.

Hægeldað lamb, vestfirskar hveitikökur, gulrótarmauk, pikklaður rauðlaukur, piparrótarsósa

Bleikja & lummur

4.390 kr.

Léttgrafin bleikja, kjúklingabaunalummur, piparrótarsósa, hrogn, stökkar linsubaunir, yuzu-ylliblómadressing

Kjúklingastrimlar „buffalo“

3.990 kr.

Pankó & chilihjúpaðar kjúklinglundi í Buffalo BBQ sósu, pikklað sellerí, salthnetur, gráðaostasósa

Nauta carpaccio

4.290 kr.

Græn Charmoula, fleyttur feta, parmesan flögur, granatepli

GRÆNMETI

Blómkáls "rib eye steik"

4.490 kr.

Chipotle marineraðar kjúklingabaunir, graskersmauk, chermoula dressing, aspas og granateplis

Grænmetisborgari

4.890 kr.

Pintobauna- og hnetubuff, parmesan, hoisin sveppir, rauðlaukur, Búri, trufflu-mæjó, franskar

AÐALRÉTTIR

Grillaður lax

7.290 kr.

Beykisveppir, hoisin sveppir, aspas, fregola, hvítlauks-sellerírótarmauk, reykt aioli

Kjúklingasalat

5.890 kr.

Granatepli, romaine salat, pikkluð vínber, pistasíur, romanesco-blómkál, granatepla-dressing, avókadókrem, parmesan kex

Lambaborgari

5.290 kr.

Beikon, sveppa & döðlu duxelle, pikklaður rauðlaukur, pikkluð gúrka, rucola, Búri, franskar

1/2 kjúklingur Piri Piri

7.690 kr.

Bringa, leggur og úrbeinað læri, trufflu-parmesan, franskar, salat, skyr-tahini

Lambakóróna

9.890 kr.

Hægelduð lambakóróna með aspas, brokkólíní, smælki, ofnbökuðum gulrótum og bearnaisesósu.

Nautalund

9.890 kr.

200 g, gulrætur, grillaður aspas, smælki, sellerírótarmauk, bjór-hollandaise

Grillað rib eye

11.890 kr.

Brokkólíní, aspas, hoisin sveppir, bearnaisesósa, trufflufranskar

EFTIRRÉTTIR OG SÆTINDI

Djúpsteikt brownie

3.490 kr.

Vanilluíis, rjómi, súkkulaðisósa, karamellaðar pekanhnetur, dulce de leche,

Djúpsteikt Oreo

3.390 kr.

Vanilluíis, súkkulaðisósa

Snickers-marengsterta

3.390 kr.

Súkkulaðibotn, marengs, snickers-karamella, peyttur rjómi

Prista-súkkulaðiterta

3.190 kr.

Súkkulaði, Pristur, vanilluíis, peyttur rjómi

Eton Mess skyr ostakaka

3.290 kr.

Hvítsúkkulaði-skyrmús, marengs, hindber, hindberjasósa

Kókosbolluterta

3.690 kr.

FRÁBÆR TIL AÐ DEILA

Kókos & möndlubotn, kókosbollur, súkkulaði, kókosbulluís

4 COURSE NEW YEARS MENU

STARTERS

Arctic charr & blini

Lightly cured arctic charr, chickpea blini, horseradish sauce, roe, crispy lentils, yuzu-elderflower dressing

Lamb & flatbread

Slow cooked lamb, traditional Icelandic flatbread from the Westfjords, carrot purée, pickled red onions, horseradish sauce

MAIN COURSE - choose between

Beef tenderloin

200 g, carrots, grilled asparagus, celeriac purée, baby potatoes, beer-hollandaise

Or

Grilled salmon

Beech mushrooms, hoisin mushrooms, asparagus, fregola, garlic-celeriac paste, smoked aioli

DESSERT

Skyr Eton Mess cheesecake

White chocolate “skyr” mousse, meringue, raspberries, raspberry sauce

15.900 kr.

Only served for the whole table.

SNACKS

Bread basket

1.490 kr.

Freshly baked country bread, Icelandic butter with black garlic and dates

Spicy rosemary nut mix

1.890 kr.

Pecan nuts, hazelnuts, Brazil nuts, cashew nuts, almonds

Mixed marinated olives

1.890 kr.

Peppadew chili, oregano

Truffle fries

2.590 kr.

Truffle oil, parmesan, harissa mayo, truffle mayo

Fries

1.890 kr.

Japanese cocktail sauce

Harissa fries

1.990 kr.

Japanese cocktail sauce

Hummus tower

3.990 kr.

Grilled sourdough bread, traditional Icelandic flatbread from the Westfjords

- > Beetroot hummus
- > Avocado hummus
- > Pumpkin hummus

SMALL COURSES

Lamb & flatbread

4.490 kr.

Slow cooked lamb, traditional Icelandic flatbread from the Westfjords, carrot purée, pickled red onions, horseradish sauce

Arctic charr & blini

4.390 kr.

Lightly cured arctic charr, chickpea blini, horseradish sauce, roe, crispy lentils, yuzu-elderflower dressing

Buffalo chicken tenders

3.990 kr.

Panko & chili coated chicken tenders in Buffalo BBQ sauce, pickled celery, salted peanuts, blue cheese sauce

Beef carpaccio

4.290 kr.

Green Charmoula, whipped feta, parmesan, pomegranate

VEGETABLES

Cauliflower "rib eye steak"

4.490 kr.

Chipotle marinated chickpeas, pumpkin purée, chermoula dressing, asparagus and pomegranates

Veggie burger

4.890 kr.

Pinto bean & nut patty, parmesan, hoisin mushrooms, red onions, Búri Icelandic cheese, truffle mayo, fries

MAIN COURSES

Grilled salmon

7.290 kr.

Beech mushrooms, hoisin mushrooms, asparagus, fregola, garlic-celeriac paste, smoked aioli

Chicken salad

5.890 kr.

Pomegranate, romaine salad, pickled grapes, pistachios, romanesco cauliflower, pomegranate dressing, creamy avocado, parmesan crisp

Lamb burger

5.290 kr.

Bacon, mushroom & date duxelle, pickledred onions, pickled cucumber, rucola, Búri Icelandic cheese, fries

1/2 chicken Piri Piri

7.690 kr

Breast, leg and boneless thigh, truffleparmesan fries, salad, Skyr tahini sauce

Icelandic lamb rack

9.890 kr.

Slow cooked rack of Icelandic lamb with asparagus, broccolini, oven baked carrots, spinach cream and bearnaise sauce

Beef tenderloin

9.890 kr.

200 g, carrots, grilled asparagus, celeriac purée, beer-hollandaise, baby potatoes

Grilled rib eye

11.890 kr.

Broccolini, asparagus, hoisin mushrooms, bearnaise sauce, truffle fries

SWEETS & DESSERTS

Deep fried brownie

3.490 kr.

Vanilla ice cream, whipped cream, chocolate sauce, caramelized pecans, dulce de leche

Snickers meringue cake

3.390 kr.

Chocolate cake, snickers caramel, meringue, whipped cream

Skyr Eton Mess cheesecake

3.290 kr.

White chocolate “skyr” mousse, meringue, raspberries, raspberry sauce

Pristur chocolate cake

3.190 kr.

Icelandic liquorice chocolate Pristur, chocolate, vanilla ice cream and whipped cream

Deep fried Oreo

3.390 kr.

Vanilla ice cream, chocolate sauce

Coconut candy cake

3.690 kr.

PERFECT TO SHARE

Coconut and almond layer, Icelandic coconut candy Kókosbolla, chocolate, Kókósbolla ice cream