

Classic Appetizers 1.750 each

Buffalo Mozzarella & tómatsalat "Caprese" með basilpestó & ristudum fræjum

A classic Caprese buffalo mozzarella salad with tomatoes, basil pesto & toasted seeds

Bragðmikil humarsúpa að hætti Róberts ásamt heimabökuðu brauði & tapenade *

Hearty langoustine soup á la Róbert served with bread & tapenade

Heitreyktur lax hússins með kartöflurösti, límónu & wasabi jógúrt

Hot smoked salmon of the house with potato rosti & lime wasabi yogurt

Saltfisk Pizza með chorizo, sólpurrkuðum tómötum & fetaosti *

Pizza Bacalao with chorizo, sun-dried tomatoes & feta cheese

Nauta carpaccio með Parmesan, basilpestó & hvítlauks brauðteningum

Beef carpaccio with Parmesan, basil pesto & garlic croutons

Cajun hamborgari með reyktu svínalæri bbq, laukhringum & Dijon dressingu *

Cajun style beef burger with bbq pulled pork, onion rings & Dijon dressing

Reykt andabringa á rauðrófu granatepla salati með döðlu mauki & geitaosti *

Smoked duck breast on a beetroot pomegranate salad with date puree & goat's cheese

Sítrónu & kóriander kjúklinga quesadillas með avocado & svartbaunasalsa *

Lemon & cilantro chicken quesadillas with avocado & black bean salsa

Sides

Bearnaise sauce 350

French fries & ketchup 650

Home baked bread & tapenade 950

Side salad & vinaigrette 950

Onion rings with Dijon dressing 1.050

* Available as a vegetarian version



4 Course Set Menus

GREEN MILE 5.450

Kremuð nípusúpa með truffluolíu
Parsnip soup with truffle oil

Buffalo mozzarella & tómatsalat

A classic mozzarella & tomato Caprese salad

Vegan borgari með avocado & paprikukremi
Vegan burger with avocado & red pepper coulis

Blandaður sorbet og rjómaís
Mixed sorbet & ice cream

FLY FISH 5.950

Reykt andabringa á rauðrófu granatepla salati
Smoked duck breast, beetroot pomegranate salad

Sítrónu & kóriander kjúklinga quesadillas
Lemon & cilantro chicken quesadillas

Brasseraður þorskur með fennel
Sautéed cod with fennel

Skyrfrauð með blönduðum berjum
Skyr mousse with mixed berries

SMOKEY BAY 6.450

Heitreyktur lax hússins
Hot smoked salmon of the house

Nauta carpaccio með Parmesan
Beef carpaccio with Parmesan

Kryddhjúpauð lambafille & hægeldaður lambabógur
Herb crusted lamb fillet & lamb shoulder

Creme Brulee með sultuðum rabbarbara
Creme Brulee with rhubarb compote

SEAHORSE 6.950

Bragðmikil humarsúpa að hætti Róberts
Tangy langoustine soup "á la Robert"

Ristuð bleikja & hörpuskel
Toasted Arctic char & seared scallops

Grillað hrossafille "Bearnaise"
Grilled fillet of horse "Bearnaise"

Dökk súkkulaðikaka mangóís
Dark chocolate cake with mango ice cream

Grand Appetizers 2.650 each

Brasseraður þorskur með appelsínu pikkludu fennel, ætipislum & hvítlauks kartöflumauki

Sautéed cod with orange pickled fennel, artichokes & garlic potato puree

Ristuð bleikja & hörpuskel á spjóti með kremuðu byggi & grænum spergli

Toasted Arctic char & seared scallops with creamed local barley & green asparagus

Kræklingur að vestan í hvítvíni & rjóma með frönskum & Dijon mæjó

West coast mussels cooked in white wine & cream with fries & Dijon mayo

Grillað hrossafille með rauðlaukssultu, ristuðum sveppum & Bearnaise

Grilled fillet of horse "Bearnaise" with red onion marmalade & mushrooms

Kryddjurtahjúpað lambafille & hægeldaður lamba- bógur með steinseljurótarmauki & rauðvínssósu

Herb crusted lamb fillet & confit of lamb shoulder with parsnip puree & red wine reduction



Desserts 1.650 each

Skyrfrauð með blönduðum berjum & ristudu hafrakurli

Skyr mousse with mixed berries & oat crumble

Dökk súkkulaðikaka með mangóís & espressokremi

Dark chocolate cake with mango ice cream & espresso mousse

Sérvaldir ostar með þúrtvínslægnum ávöxtum & kexi

Assorted cheeses with port glazed fruits & biscuits

Creme Brulee með sultuðum rabbarbara & sítrónusorbet

Creme Brulee with rhubarb compote & lemon sorbet

Draft Beers

	<u>33 cl.</u>	<u>50 cl.</u>
Kaldi Ljós blonde lager	950	1.300
Kaldi Dökkur dark lager	950	1.300
Kaldi Norðan amber ale	950	1.300
Stella Artois	950	1.300
Hoegaarden wheat beer	950	1.300
Brío German style pilsner, 40 cl.		1.100
Borg Brugghús ask your waiter, 40 cl.		1.250
Guest draft ask your waiter		various prices

Bottled Beers

	<u>33 cl.</u>
Einstök Ölgerð	ask for selection
Brewdog	ask for selection
Borg Brugghús	ask for selection
Stella Artois	1.000
Leffe Blonde pale ale	1.200
Leffe Brune dark ale	1.200
Franziskaner weissbier alcohol free, 50 cl.	800
Franziskaner naturtrüb hefe-weissbier, 50 cl.	1.400

Sodas & Coffees

Pepsi, Pepsi Max - 30 cl.	400
7UP, Appelsín, Sparkling Water - 25 cl.	350
Malt Extrakt, Pilsner low alcohol - 33 cl.	500
Espresso	350
Double Espresso	450
Americano, Cappuccino	450
Latte, Macchiato, Tea	450
Irish Coffee	1.600

White Wine

	<u>glass</u>	<u>bottle</u>
House Wine	1.250	5.250
ITALIAN		
Bolla Pinot Grigio	1.450	5.850
CHILEAN		
Tarapacá Reserva Chardonnay	1.650	6.650
NEW ZEALAND		
Vicar's Choice Sauvignon Blanc	1.750	6.550
FRENCH		
Arthur Metz Alsace Pinot Gris		6.250
LaCheteau Pouilly Fume		8.950
Malandes Chablis 1er Cru Vau de Vey		9.950
SPANISH		
Torres Verdeo Rueda		5.900
Casa Rojo La Marimorena Albarino		8.500

Sparkling Wine

	<u>glass</u>	<u>bottle</u>
SPANISH		
Codorníu Cava Clasico - semi sec	1.550	5.550
ITALIAN		
Piccini 1882 Vino Spumanti - extra dry		5.700

Champagne

	<u>glass</u>	<u>bottle</u>
Moët & Chandon Brut Impérial	3.900	14.900

Red Wine

	<u>glass</u>	<u>bottle</u>
House Wine	1.250	5.250
ARGENTINIAN		
Trapiche Malbec	1.450	5.850
ITALIAN		
Piccini Collezione Oro - Chianti Riserva	1.650	6.950
Tommasi Ripasso		8.950
Rivetto Barolo DOCG Leon Riserva		22.900
SPANISH		
Bodegas Muga Reserva Rioja	1.950	9.750
Campo Viejo Tempranillo		5.900
Bodegas Cune Reserva		7.800
Torres Gran Coronas Cab. Sauvignon		8.900
Casa Rojo Alexander vs The Ham Factory		8.900
FRENCH		
Vidal-Fleury Côtes Du Rhône		6.900
Château du Cartillon Haut-Medoc		10.900
Pommard Louis Latour Pinot Noir		16.900

Rosé Wine

	<u>glass</u>	<u>bottle</u>
FRENCH		
Domaine De La Baume Rosé	1.450	6.350

Cocktails

Cocktail of the month ask your waiter	1.800
Gamble Tanqueray, Gin, Brown sugar syrup, Lime juice	2.000
Harbour Sour Bulleit Bourbon, Brown sugar syrup, Lemon juice, Egg white, Angostura bitter	2.000
Johnny Says It's Good Tanqueray Gin, Cointreu, Honey syrup, Lemon juice, Thyme, Egg white	2.000
Ginger Daiquiri White rum, Ginger syrup, Lime juice	2.000
Brennivín Basil Brennivín, Lime juice, Brown sugar syrup, Basil leaves	2.000
Negroni Tanqueray Gin, Campari, Cocchi Vermouth	2.000
Moscow Mule Ketel One Vodka, Ginger beer, Lime juice	2.000

Digestives

Baileys	1.000
Grand Marnier	1.000
Port	1.200
Sherry	1.200
Calvados	1.500
Cognac VSOP	1.500
Torres Brandy	1.500
Ron Zacapa	1.850
Cognac XO	2.200