

Classic Appetizers

— 1.750 kr. —

Mozzarella & tómatsalat "Caprese" 🌱
basilpestó - spírur - ristuð fræ

Classic Caprese mozzarella & tomato salad
basil pesto - sprouts - toasted seeds

Bragðmikil humarsúpa að hætti Róberts 🌱
heimabakað brauð - tapenade - kryddjurta olía

Hearty langoustine soup á la Róbert
house bread - tapenade - green oil

Heitreyktur lax hússins
kartöflu rösti - límóna - wasabi jógúrt

Hot smoked salmon of the house
potato rosti - lime - wasabi yogurt

Rækju & saltfisk kokteill
mangó - gúrka - maís

Cocktail of shrimp & baccala
mango - cucumber - sweet corn

Sítrónu & kóriander kjúklinga quesadillas 🌱🌱
svartbauna salsa - avokadó

Lemon & coriander chicken quesadillas
black bean salsa - avocado

Buffalo kjúklingalæri á hvítlauks flatbrauði 🌱🌱
sítrus hrásalat - gráðosta dressing

Buffalo fried chicken open faced sandwich
citrus coleslaw - blue cheese dressing

Hægelduð önd í brioche & reykt andabringa
rauðrófur - geitaostur - döðlu mauk

Duck confit in brioche & smoked duck breast
beetroot - goat's cheese - date puree

Nauta carpaccio & Parmesan 🌱
basilpestó - brauðteningar - klettasalat

Beef carpaccio & Parmesan
basil pesto - croutons - rucola

Cajun hamborgari & reykt svínalæri bbq 🌱🌱
dijon dressing - laukhringir - tómatar

Cajun style beef burger & bbq pulled pork
dijon dressing - onion rings - tomatoes

Sides

Bearnaise sauce 350 kr.

French fries & ketchup 650 kr.

Home baked bread & tapenade 950 kr.

Side salad & vinaigrette 950 kr.

Onion rings with Dijon dressing 1.050 kr.

Forrietta

B A R I N N

4 COURSE SET MENUS

Green Mile 5.450 kr.

Kremuð nípusúpa - truffluolía
Parsnip soup - truffle oil

Rauðrófu & döðlu salat
Beetroot & date salad

Vegan borgari - avocado - paprikukrem
Vegan burger - avocado - red pepper coulis

Blandaður sorbet & ber
Mixed sorbet & berries

Fly Fish 5.950 kr.

Hægelduð önd í brioche & reykt andabringa
Duck confit in brioche & smoked duck breast

Sítrónu & kóriander kjúklinga quesadillas
Lemon & coriander chicken quesadillas

Brasseraður þorskur - reykt lauksulta
Sauéed cod - smoked onion jam

Skyrfrauð & blönduð ber
Skyr mousse & mixed berries

Smokey Bay 6.450 kr.

Heitreyktur lax hússins
Hot smoked salmon of the house

Nauta carpaccio & Parmesan
Beef carpaccio & Parmesan

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

Creme Brulee & sultaður rabbarbari
Creme Brulee & rhubarb compote

Seahorse 6.950 kr.

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

Ristuð bleikja & hörpuskel
Toasted Arctic char & seared scallops

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

Súkkulaði & döðlukaka 🌱
Sticky toffee pudding

Grand Appetizers

— 2.650 kr. —

Brasseraður þorskur & reykt lauksulta 🌱
chorizo - rauðkál - kartöflumauk - rauðvínsgljái

Sautéed cod & smoked onion jam
chorizo - potato puree -
pickled red cabbage - red wine jus

Ristuð bleikja & hörpuskel á spjóti
kremað bygg - grænn spergill - papriku vinaigrette

Toasted Artich char & seared scallops
creamed barley - green asparagus -
red pepper coulis

Kræklingur að vestan í hvítvíni & rjóma
blaðlaukur - franskur kartöflur - dijon mæjó

West coast mussels in white wine & cream
leeks - fries - Dijon mayonnaise

Grillað hrossafille á sultuðum rauðlauk
bernaise - ristaðir sveppir - smælki

Grilled fillet of horse on red onion marmelade
bernaise - mushrooms - baby potatoes

Kryddhjúpað lambafille & hægeldaður lambabógur
grasker - rauðvínssósa - sellerírót

Herb crusted lamb fillet & confit of lamb shoulder
butternut squash - red wine reduction - celeriac

Desserts

— 1.650 kr. —

Skyrfrauð
blönduð ber - ristað hafrakurl - vanilla

Skyr mousse
mixed berries - oat crumble - vanilla

Creme Brulee
sítrónusorbet - sultaður rabbarbari

Creme Brulee
lemon sorbet - rhubarb compote

Súkkulaði & döðlukaka 🌱
pekanhnetur - saltkaremelluís

Sticky toffee pudding
butterscotch pecan - salted caramel ice cream

Íslenskir ostar
púrtvínslagnir ávextir - kex

Icelandic cheese
port glazed fruit - crackers

🌱 AVAILABLE AS A VEGETARIAN VERSION

🌱 PLEASE ASK ABOUT KIDS PORTIONS

🌱 CONTAINS NUTS

Draft Beer

33 cl 50 cl

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

Bottled Beer

33 cl

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

Sodas

Pepsi, Pepsi Max, 30 cl	400 kr.
7UP, Appelsín, Sparkling Water, 25 cl	350 kr.
Malt Extrakt, Pilsner low alcohol, 33 cl	500 kr.

Sparkling

glass bottle

SPANISH		
Codorníu Cava Clasico - semi sec	1.550 kr.	5.550 kr.
ITALIAN		
Lamberti Rose Spumanti	1.750 kr.	5.959 kr.
Piccini 1882 Vino Spumanti - extra dry		5.700 kr.

Champagne

glass bottle

Moët & Chandon Brut Impérial	3.900 kr.	14.900 kr.
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White Wine

glass bottle

House Wine	1.250 kr.	5.250 kr.
ITALIAN		
Lamberti Pinot Grigio	1.450 kr.	5.850 kr.
CHILEAN		
Tarapacá Reserva Chardonnay	1.650 kr.	6.650 kr.
NEW ZEALAND		
Vicar's Choice Sauvignon Blanc	1.750 kr.	6.550 kr.
FRENCH		
Arthur Metz Alsace Pinot Gris		6.250 kr.
LaCheteau Pouilly Fume		8.950 kr.
Melandes Petit Chablis	1.850 kr.	7.350 kr.
SPANISH		
Casa Rojo La Marimorena Albarino		8.500 kr.

Red Wine

glass bottle

House Wine	1.250 kr.	5.250 kr.
ARGENTINIAN		
Trapiche Malbec	1.450 kr.	5.850 kr.
ITALIAN		
Piccini Collezione Oro Chianti Riserva	1.650 kr.	6.950 kr.
Tommasi Ripasso		8.950 kr.
Rivetto Barolo DOCG Leon Riserva		22.900 kr.
SPANISH		
Ramón Roqueta Tempranillo		5.950 kr.
Bodegas Muga Reserva Rioja	1.950 kr.	9.750 kr.
Casa Rojo Alexander vs The Ham Factory		8.900 kr.
FRENCH		
Laurent Miquel Solas Pinot Noir		6.250 kr.
Vidal-Fleury Côtes Du Rhône		6.900 kr.
Château du Cartillon Haut-Medoc		10.900 kr.
SOUTH AFRICAN		
Glen Carlou Cabernet Sauvignon		7.950 kr.

Rosé Wine

glass bottle

FRENCH		
Domaine De La Baume Rosé	1.450 kr.	6.350 kr.

Cocktails

Cocktail of the month	1.800 kr.
Ask your waiter	
Gamble	2.000 kr.
Tanqueray, Gin, brown sugar syrup & lime juice	
Harbour Sour	2.000 kr.
Bulleit Bourbon, brown sugar syrup, lemon juice, egg white & Angostura bitters	
Johnny Says It's Good	2.000 kr.
Tanqueray Gin, Cointreu, honey syrup, lemon juice, thyme & egg white	
Old Rose Daiquiri	2.000 kr.
White Rum, strawberry syrup & lime juice	
Brennivín Basil	2.000 kr.
Brennivín, lime juice, brown sugar syrup, & basil leaves	
Negroni	2.000 kr.
Tanqueray Gin, Campari & Cocchi Vermouth	
Moscow Mule	2.000 kr.
Ketel One Vodka, ginger beer & lime juice	
Gin & Berry's	2.000 kr.
Bombay Gin, blueberries, basil, lime, orange juice & egg whites	

Digestives

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

Coffee

Espresso	350 kr.
Double Espresso	450 kr.
Americano, Cappuccino	450 kr.
Latte, Macchiato, Tea	450 kr.
Irish Coffee	1.600 kr.