

Classic Appetizers

— 1.850 kr. —

Mozzarella & tómatsalat "Caprese" basilpestó - spíur - 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 - herb oil

Rækju & hörpuskels kokteill 🍴 taco - lárperu salsa - maís

Cocktail of shrimps & scallops
taco - avocado salsa - sweet corn

Buffalo kjúklingalæri á hvítlauks flatbrauði 🍴 😊 sítrus hrásalat - gráðosta dressing

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

Reykt andabringa á rauðrófu & döðlusalati geitaostur - nípa - granatepli

Smoked duck breast on a beetroot & date salad
goat's cheese - parsnip - pomegranate

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.



4 RÉTTA SÆLKERA TILBOÐ

4 COURSE SPECIAL OFFER

— 5.950 kr. —

Veljið 2 Classic + 1 Grand Appetizer
& eftirrét

Choose 2 Classic + 1 Grand Appetizer
& Dessert

ÚR TILRAUNAELDHÚSINU
nýir réttir & verð reglulega

FROM THE TEST KITCHEN
new courses & priced periodically

SÓTTUR MATUR

Velkomið er að taka alla rétti með heim
Bjóðum 25% afslátt af sóttum mat

All courses are available as take away
- with a 25% discount

For food allergies & intolerances please ask our staff

🍴 AVAILABLE AS A VEGETARIAN VERSION

😊 PLEASE ASK ABOUT KIDS PORTIONS

Grand Appetizers

— 2.750 kr. —

Fiskréttur dagsins 😊

Fish course of the day

Þjónn yðar veitir upplýsingar varðandi rétti dagsins
Ask your waiter about today's courses

Grillað hrossafille á sultuðum lauk kartöflumauk - rósakál - beikon - bernaise

Grilled fillet of horse on caramelised onions
potato puree - brussel sprouts - pancetta - bernaise

Kryddhjúpað lambafille & hægeldaður lambabógur sveppir - korn sinnep - grænkál - steinseljurót

Herb crusted lamb fillet & confit of lamb shoulder
mushrooms - aged mustard - kale - parsnip

Desserts

— 1.750 kr. —

Eftirrétur dagsins

Dessert of the day

Þjónn yðar veitir upplýsingar varðandi rétti dagsins
Please ask your waiter about today's courses

Íslenskir ostar púrtvinslegnir ávextir - kex

Icelandic cheese
port glazed fruit - crackers

Coffee

Espresso 350 kr.

Double Espresso 450 kr.

Americano, Cappuccino 450 kr.

Latte, Macchiato, Tea 450 kr.

Irish Coffee 1.600 kr.

Draft Beer

	33 cl	50 cl
Kaldi Ljós blonde lager	950 kr.	1.300 kr.
Kaldi Dökkur dark lager	950 kr.	1.300 kr.
Kaldi Norðan amber ale	950 kr.	1.300 kr.
Kaldi Seasonal ask your waiter	various prices	
Leffe Blonde pale ale	1.300 kr.	————
Stella Artois	950 kr.	1.300 kr.
Hoegaarden wheat beer	950 kr.	1.300 kr.
Bríó German style pilsner, 40 cl		1.200 kr.
Borg Brugghús ask your waiter, 40 cl	various prices	

Sodas

Pepsi, Pepsi Max, 30 cl		450 kr.
7UP, Appelsín, Sparkling Water, 25 cl		400 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.	5.950 kr.
Piccini 1882 Vino Spumanti - extra dry		5.700 kr.

Champagne

	glass	bottle
Moët & Chandon Brut Impérial	3.900 kr.	14.900 kr.

Rosé Wine

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

White Wine

	glass	bottle
House Wine	1.300 kr.	5.550 kr.
ITALIAN		
Lamberti Pinot Grigio	1.450 kr.	5.950 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		
Castillo De Aresan 	1.650 kr.	6.750 kr.
Organic Chardonnay		
Casa Rojo La Marimorena Albarino		8.500 kr.

Red Wine

	glass	bottle
House Wine	1.300 kr.	5.550 kr.
ARGENTINIAN		
Trapiche Malbec	1.450 kr.	6.150 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		
Bodegas Muga Reserva Rioja	1.950 kr.	9.750 kr.
Cune Imperial Gran Reserva Rioja		12.950 kr.
FRENCH		
Laurent Miquel Solas Pinot Noir		6.250 kr.
Vidal-Fleury Côtes Du Rhône		6.900 kr.
SOUTH AFRICAN		
Glen Carlou Cabernet Sauvignon		7.950 kr.

Cocktails

Cocktail of the month Ask your waiter	1.800 kr.
Gamble Bombay, Gin, brown sugar syrup & lime juice	2.000 kr.
Harbour Sour Bulleit Bourbon, brown sugar syrup, lemon juice, egg white & Angostura bitters	2.000 kr.
Johnny Says It's Good Tanqueray Gin, Cointreu, honey syrup, lemon juice, thyme & egg white	2.000 kr.
Old Rose Daiquiri Bacardi, strawberry syrup & lime juice	2.000 kr.
Brennivín Basil Brennivín, lime juice, brown sugar syrup, & basil leaves	2.000 kr.
Negroni Tanqueray Gin, Campari & Cocchi Vermouth	2.000 kr.
Moscow Mule Ketel One Vodka, ginger beer & lime juice	2.000 kr.
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.
Ibis Brandy	1.500 kr.
Ron Zacapa	1.850 kr.
Cognac XO	2.200 kr.