

Classic Appetizers

— 2.250 —

- Bragðmikil humarsúpa Róberts
sjávarréttar gnocchi - brauð - tapenade
Robert's hearty langoustine soup
seafood gnocchi - bread - tapenade
- Hægelduð bleikja & kremað bygg
graslaukur - epli - fennel
Confit of Arctic Char & creamy barley
chives - apples - fennel
- Úthafsraekju & hörpuskels taco
grillaður maís - límónu chili jógúrt
Atlantic scallops & shrimp taco
grilled corn - lime chili yogurt
- Nauta carpaccio & basil pesto
klettasalat - stökkur parmesan
Beef carpaccio & basil pesto
ruccola - parmesan crisps
- Heitreykt andabringa & rauðbeður
döðlur - geitaostur - granatepli
Hot smoked duck breast & beetroot
dates - goat's cheese - pomegranate
- Krispí buffalo kjúklingur á hvítlauksrist
sítrur hrásalat - gráðosta dressing
Crispy buffalo chicken open sandwich
citrus coleslaw - blue cheese dressing
- BBQ rifið lamba quesadillas
feta - svartbauna salsa - spicy mæjón
BBQ pulled lamb quesadillas
feta - black bean salsa - spicy mayo
- Cajun nautahamborgari & reykt svínalæri
dijon dressing - laukhringir - þækluð gúrka
Cajun beef burger & smoked pork shoulder
dijon dressing - onion rings - pickles

Sides

- Béarnaise sauce - 450
- Fries & tomato sauce - 950
- Olives Provencal - 950
- Homemade bread & tapenade - 950
- Sautéed vegetables - 1.350
- Mixed salad & vinaigrette - 1.350
- Onion rings with Dijon dressing - 1.350



Four Course Tasting Menus

GREEN VALLEY

— 6.450 —

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|---------------------|---------------------|
| Maís súpa | Corn chowder |
| Edamame quesadillas | Edamame quesadillas |
| Quinoa borgari | Quinoa burger |
| Panna Cotta | Panna Cotta |

FLY FISH

— 6.950 —

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|----------------------|-----------------------|
| Hægelduð bleikja | Confit of Arctic Char |
| Heitreykt andabringa | Hot smoked duck |
| Fiskréttur dagsins | Fish of the day |
| — eða — | — or — |
| Ristuð rauðspretta | Toasted plaice |
| Skyrfrauð | Skyr parfait |

SMOKEY BAY

— 6.950 —

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|---------------------|-------------------------|
| Humarsúpa | Langoustine soup |
| Nauta carpaccio | Beef carpaccio |
| Lamba ribeye | Ribeye of lamb |
| — eða — | — or — |
| Grillað hrossafille | Grilled fillet of horse |
| Rabbarbara baka | Rhubarb pie |

Desserts — 1.950 —

- Rabbarbara baka & volg karamella
hvítt súkkulaði kurl - vanilluís
- Rhubarb toffee pie & butterscotch
white chocolate crumble - vanilla ice cream
- Skyrfrauð & bláberja compote
kexbotn - mokkasíróp
- Skyr parfait & blueberry compote
cookie crust - mocca syrup
- Vegan panna cotta & súkkulaðímús
ristaðar kókosflögur
- Vegan panna cotta & chocolate mousse
toasted coconut flakes

Grand Appetizers

— 3.450 —

- Fiskréttur dagsins
þjónn yðar veitir upplýsingar varðandi rétt dagsins
Fish of the day
Please ask your waiter about the chef's choice

- Ristuð rauðspretta grenobloise
blaðlauks kartöflu velouté - capers - sítróna
Toasted plaice Grenobloise
potato leek velouté - capers - lemon
- Grillað hrossafille & sultaður laukur
kartöflumauk - beikon - béarnaise
Grilled fillet of horse & caramelised onion
potato purée - bacon - béarnaise
- Kryddjurtahjúpað lamba ribeye
nípumauk - ristaðir sveppir - rauðvíns gljái
Herb crusted ribeye of lamb
parsnip purée - sautéed mushrooms -
red wine reduction

Veggie Appetizers

— 2.150 —

- Mozzarella tómatsalat Caprese
basilpesto - spírur - ristuð fræ
Caprese mozzarella tomato salad
basil pesto - sprouts - toasted seeds
- Maís súpa
poppkorn - karsi
Sweet corn chowder
pop corn - garden cress
- Edamame quesadillas
svartbauna salsa - spicy mæjón
Edamame quesadillas
black bean salsa - spicy mayo

- Quinoa sveppa borgari
cheddar - þækluð gúrka - spicy mæjón
Quinoa mushroom burger
cheddar - pickles - spicy mayo

- Buffalo blómkál á hvítlauks rist
sítrur hrásalat - gráðosta dressing
Buffalo cauliflower open sandwich
citrus coleslaw - blue cheese dressing

Starfsfólk veitir upplýsingar um ofnæmisvalda
Please inform us of a food allergy or intolerance

Fáanlegt einnig krakkavænt - 1.100
Available as children's portions - 1.100

Draft Beer

33 cl50 cl

Kaldi Ljós - <i>Blonde Lager</i>	1.100	1.500
Kaldi Dökkur - <i>Dark Lager</i>	1.100	1.500
Kaldi Norðan - <i>Amber Ale</i>	1.100	1.500
Kaldi Seasonal	1.100	1.500
Stella Artois	1.100	1.500
Hoegaarden - <i>Wheat Beer</i>	1.100	1.500
Leffe Blonde - <i>Belgian Pale Ale</i>	1.500	
Borg Brugghús - <i>40 cl</i>	various prices	
Bríó - German Style Pilsner - <i>40 cl</i>		1.350
Gull Lite - Gluten Free - <i>40 cl</i>		1.350

Beer

33 cl

Stella Artois	1.250	
Ciders	1.250	
Stella Artois 0.0%	850	
Bríó wheat ale 0.5%	850	
Kaldi blonde 0.0%	850	

Soda

Pepsi, Pepsi Max - <i>30 cl</i>	500
7UP, Appelsín, Sparkling water - <i>25 cl</i>	500
Malt, Pilsner - Low Alcohol - <i>33 cl</i>	500

Sparkling Wine

15 cl glass75 cl bottle

SPAIN		
Codorníu Cava Clasico - <i>Semi Sec</i>	1.750	6.500
ITALIAN		
Lamberti Rose Spumanti	1.850	6.800
Santa Sofia Soave Brut Spumanti	1.850	7.250

Champagne

15 cl glass75 cl bottle

Moët & Chandon Brut Impérial	3.900	14.900
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Rose

15 cl glass75 cl bottle

FRANCE		
Domaine De La Baume Rosé	1.750	7.450

White Wine

15 cl glass75 cl bottle

House Wine	1.650	6.500
ITALY		
Lamberti Pinot Grigio	1.750	7.350
GERMANY		
Von Winning Win Win Reisling		7.450
NEW ZEALAND		
Vicar’s Choice Sauvignon Blanc	1.950	7.950
FRANCE		
Malandes Petit Chablis	2.150	8.950
Henri Bourgeois Pouilly Fumé		10.450
Pascal Jolivet Sancerre Sauvignon Blanc		12.950
SPAIN		
Castillo De Aresan Chardonnay 	1.750	7.350

Red Wine

15 cl glass75 cl bottle

House Wine	1.650	6.500
ARGENTINA		
La Celia Reserva Malbec	1.850	7.450
ITALY		
Santa Sofia Ripasso Valpolicella		7.450
Antinori Péppoli Chianti Classico		10.950
Rivetto Barolo DOCG Leon Riserva		19.900

PORTUGAL		
Bodegas Bulas Douro DOC Tinto		7.550
SPAIN		
Campo Viejo Tempranillo Reserva		7.950
Bodegas Muga Reserva Rioja	2.150	10.750

FRANCE		
Laurent Miquel Solas Pinot Noir	1.800	8.550
Chateau la Chapelle aux Mones Saint Emilion		9.950
Chateauneuf du Pape Domaine Guigal		17.900

SOUTH AFRICA		
Glen Carlou Cabernet Sauvignon		8.450

OFF MENU WINES ARE AVAILABLE ON REQUEST

Cocktails

Cocktail of the month	2.250
<i>Ask your waiter</i>	
Gin Gimlet	2.450
Bombay Gin, sugar syrup & lime juice	
Whiskey Sour	2.650
Bulleit, sugar syrup, lemon & egg white	
Ólafsber	2.650
Ólafsson Gin, blueberry syrup & lemon	
Brennivín Basil	2.650
Brennivín, basil syrup & lime	
Negroni	2.650
Bombay Gin, Campari & Vermouth	
Kiev Mule	2.450
Koskenkorva, Ginger beer & lime	
Aperol Spritz	2.450
Aperol, Prosecco & soda	
Raspberry Dance	2.450
Bacardi Rum - raspberries - egg white - lemon	
Cherry Pie Mocktail (<i>non-alcoholic</i>)	1.200
Cherry soda, lime & apple juice	
Ginger Mama (<i>non-alcoholic</i>)	1.200
Ginger beer, honey, pineapple juice & lime	

Local Craft Spirits

GIN	1.800
Stuðlaberg	
Pure North Pink	
Marberg Classic	
Marberg Barrel Aged	
Himbrimi Old Tom	
Himbrimi London Dry	
Ólafsson Premium	
OTHER	
1.800	
Hvítserkur Rum	
Hvítserkur Spiced Rum	
Loki Vodka	
Rökkvi Cold Brew Coffee Liqueur	
Flóki Single Malt	

Limonchello Atlantico	1.300
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