

Classic Appetizers

— 2.250 —

Bragðmikil humarsúpa Róberts
humar gnocchi - brauð - tapenade
Robert's hearty langoustine soup
langoustine gnocchi - bread - tapenade

Heitreyktur lax & steikt polenta
epli - fennel - tzatziki dressing
Hot smoked salmon & crispy polenta
apple - fennel - tzatziki dressing

Grillað taco með hægelduðum saltfisk
maís salsa - krabba chili mæjó
Grilled taco with confit of baccalà
corn salsa - chili crab mayo

Nauta carpaccio & basil pesto
klettsalat - parmesan - ristuð fræ
Beef carpaccio & basil pesto
ruccola - parmesan - seeds

Heitreykt andabringa & rauðbeður
döðlur - geitaostur - granatepli
Hot smoked duck breast & beetroot
dates - goat's cheese - pomegranate

Spæsí buffalo kjúklingur á hvítlauksrist 🍋
sítrus hrásalat - gráðosta dressing
Spicy buffalo fried chicken open sandwich
citrus coleslaw - blue cheese dressing

Kjúklinga & fetaost quesadillas 🍋
svartbaunir - grískt jógúrt - pæklað salat
Picante chicken & feta quesadillas
black beans - greek yogurt - pickled peppers

Cajun nautahamborgari & reykt svínalæri 🍋
dijon dressing - ostur - gúrka
Cajun beef burger & smoked pork shoulder
dijon dressing - cheese - 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

Forchetta

B A R I N N

Four Course Tasting Menus

GREEN VALLEY

— 6.950 —

Blómkáls súpa	Cauliflower velouté
Edamame quesadillas	Edamame quesadillas
Quinoa sveppa borgari	Quinoa mushroom burger
Kókos crème brûlée	Coconut crème brûlée

FLY FISH

— 7.450 —

Heitreyktur lax	Hot smoked salmon
Kjúklinga & fetaost quesadillas	Chicken & feta quesadillas
Fiskréttur dagsins	Fish of the day
— eða —	— or —
Steinbítur Florentine	Wolffish Florentine
Skyrfrauð	Skyr mousse

SMOKEY BAY

— 7.950 —


Humarsúpa	Langoustine soup
Nauta carpaccio	Beef carpaccio
Lamba ribeye	Ribeye of lamb
— eða —	— or —
Grillað hrossafille	Grilled fillet of horse
Súkkulaðikaka	Chocolate cake

Desserts — 1.950 —

Volg súkkulaðikaka & karamellu fudge 🍋
bourbon vanilluís

Warm chocolate cake & caramel fudge
bourbon vanilla ice cream

Skyrfrauð & rabbarbara compote
blönduð ber - hvítt súkkulaði kex
Skyr mousse & rhubarb compote
red berries - white chocolate crumble

Kókos crème brûlée & ástríðualdinís 
ristaðar kókosflögur

Coconut Crème brûlée & passion fruit ice cream
toasted coconut flakes

Grand Appetizers

— 3.550 —

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

Pönnusteiktur steinbítur Florentine
kartöflumauk - spinat - mornaysósa
Atlantic wolffish Florentine
potato purée - spinach - mornay sauce


Grillað hrossafille & sultaður laukur
smælki - graslaukur - beikon - béarnaise
Grilled fillet of horse & caramelised onion
chive potatoes - bacon - béarnaise


Kryddjurta hjúpað lamba ribeye
nípumauk - ristaðir sveppir - rauðvíns gljái
Herb crusted ribeye of lamb
parsnip purée - sautéed mushrooms -
red wine reduction


Veggie Appetizers

— 2.250 —

Sesar salat & parmesan brauðteningar
konfekt tómatar - ætíþystlar - romain hjörtu
Baby gem Caesar salad
tomatoes - artichokes - parmesan croutons

Blómkáls súpa 
bakaðar rætur - karríolía - karsi
Cauliflower velouté
roots - curry oil - garden cress

Edamame quesadillas 
svartbauna salsa - spicy mæjó
Edamame quesadillas
black bean salsa - spicy mayo

Quinoa sveppa borgari 
cheddar - pækluð gúrka - spicy mæjó
Quinoa mushroom burger
cheddar - pickles - spicy mayo

Krispí buffalo sellerírót á hvítlauksrist
sítrus hrásalat - gráðosta dressing
Buffalo celeriac open sandwich
citrus coleslaw - blue cheese dressing

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

 Fánlegt einnig krakkavænt — 1.100
Available as children's portions — 1.100

Draft Beer

	33 cl	50 cl
Kaldi Ljós - Blonde Lager	1.200	1.600
Kaldi Norðan - Amber Ale	1.200	1.600
Kaldi Vikunnar - Ask your waiter	1.200	1.600
Stella Artois - Belgian Pilsner	1.200	1.600
Borg Brugghús Snorri - Icelandic Ale - 40 cl		1.600
Borg Brugghús Úlfur - IPA - 40 cl		1.600
Borg Brugghús Bríó - Pilsner - 40 cl		1.450
Gull Lite - Gluten Free Lager - 40 cl		1.450
Guinness - Irish Dry Stout - 50 cl		1.600

Beer

Stella Artois - Belgian Pilsner	1.350
Ciders	1.350
Lefe Blonde - Pale Ale	1.600
Stella Artois - 0.0%	950
Bríó Wheat Ale - 0.5%	950
Úlfrún - Session IPA - 0.5%	950

Soda

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

Sparkling wine

Lamberti Prosecco Extra Dry - Italy	1.850	6.500
Segura Viudas Brut Reserva Cava - Spain	1.950	6.750
Teresa Rizzi Rosé Spumante - Italy	1.950	
Willm Cremant d'Alsace Brut - France		9.750

Champagne

Moët & Chandon Brut Impérial	3.900	14.900
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Rosé

Gassier Coteaux d'aix Provence - France	1.850	7.650
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White Wine

House Wine - Ask your waiter	1.650	6.500
Domain La Moriniere Loire - Sauvignon Blanc - France	1.800	7.550
Santa Sofia Le Calderare Garda - Pinot Grigio - Italy	1.800	7.550
Leyda Single Vineyard - Chardonnay - Chile	1.800	7.550
Domain des Melandes - Petit Chablis - France	2.150	9.950
Domain de la Ville de Colmar Alsace - Riesling - France		7.950
Casa Rojo La Marimorena - Albariño - Spain		10.850
Clos Henry Marlborough Petit - Sauvignon Blanc - New Zealand		8.950
Henri Bourgeois En Travertin - Pouilly Fumé - France		10.450
Audaya Camminera di Sardegna - Vermentino - Italy		11.550
Domain Grosses Pierres - Sancerre - France		10.850

Red Wine

House Wine - Ask your waiter	1.600	6.500
Maison Barboulot Pays d'Oc - Cab/Syrah - France	1.750	7.550
La Celia Reserva - Malbec - Argentina	1.850	7.850
Santa Sofia Valpolicella - Ripasso Superiore - Italy	1.950	9.450
Bodegas Muga Reserva - Rioja - Spain	2.150	10.750
Renato Ratti Barbera D'Asti DOP - Barbera - Italy		9.950
Bodegas Bulas Douro DOC Tinto - Portugal		8.550
Casa Rojo Ribera del Douro - Tempranillo - Spain		9.450
Avanzi Montecorno Veneto - Rebo - Italy		12.950
Francois d'Allaines Bourgogne - Pinot Noir - France		10.550
Audarya Cannonau di Sardegna DOC - Italy		11.950
Chateau Tour de Capet - Saint Émillion - France		10.950
Rivetto Barolo DCG - Serralunga - Italy		15.950
Bava Barolo di Castiglione Falletto Scarrone - Italy		22.550

House Cocktails

Cocktail of the month	2.450
Ask your waiter	
Grand Crowberries	2.650
Gin, crowberry liqueur, Grand Marnier, lime, vanilla	
Hibiscus Collins	2.650
Gin, Limoncello, hibiscus, lemon, sparkling water	
Tropical Iceland	2.650
Dark Rum, Cocchi Americano, lemon, sugar	
Ólafsbær	2.650
Gin, blueberries, lemon	
Passionator	2.650
Rum, passion fruit, lemon, vanilla, Angostura, egg white	
Pink Matters	2.650
Pink Gin, Cointreau, lemon, vanilla	

Alcohol Free Cocktails

Cherry Pie	1.400
Cherry soda, lime, apple juice	
Ginger Mama	1.400
Ginger beer, honey, lime, pineapple juice	

Classic Cocktails

Whiskey Sour	2.650
Bourbon, lemon, sugar, egg white, Angostura	
Negroni	2.650
Gin, Campari, Vermouth	
Kiev Mule	2.550
Vodka, lime, ginger beer	
Aperol Spritz	2.550
Aperol, Prosecco, sparkling water	

Local Crafted Spirits

GIN	2.000
Stuðlaberg	
Stuðlaberg Pink Gin	
Marberg Classic	
Marberg Barrel Aged	
Himbrimi Old Tom	
Himbrimi London Dry	
Ólafsson Premium	
OTHER	2.000
Hvítserkur Rum	
Hvítserkur Spiced Rum	
Loki Vodka	
Rökkvi Cold Brew Coffee Liqueur	
Flóki Single Malt	
Limoncello Atlantico	1.300