

4 rétta smakkeðlar / 4-Course Tasting Menus



FLY FISH

— 7.950 —

Heitreyktur lax	Hot smoked salmon
Kjúklinga & fetaost quesadillas	Chicken & feta quesadillas
Fiskréttur dagsins	Fish of the day
Skýrfrauð	Skyr mousse

GREEN VALLEY

— 7.450 —

Romain Sesar salat	Ceasar salad
Kremað bygg	Hearty local barley
Edamame quesadillas	Edamame quesadillas
Kókos crème brûlée	Coconut crème brûlée



SMOKEY BAY

— 8.450 —

Humarsúpa	Langoustine soup
Nauta carpaccio	Beef carpaccio
Lamba ribeye	Ribeye of lamb
— eða —	— or —
Grillað hrossafille	Grilled fillet of horse
Volg döðlukaka	Sticky toffee pudding



— 2.650

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



Heitreyktur landeldis lax & rúgbrauðs kex
piparrótar hrásalat - skyr dressing
House hot smoked salmon & rye bread crumble
horseradish coleslaw - skyr dressing

Marineraðar úthafsækjur & íslensk flatkaka
egg - capers - dill
Dressed Atlantic shrimps & local flatbread
egg - capers - dill

Ofnbökuð saltfisk brandade
grillað focaccia - chorizo sulta
Brandade of Baccala au gratin
grilled focaccia - chorizo marmelade

Fiskréttur dagsins 🍌 — 3.850
þjónn veitir upplýsingar
Fish of the day
please ask your waiter



— 1.950

Volg döðlukaka & mysings karamella
bourbon vanilluís
Sticky toffee pudding & cheese caramel
bourbon vanilla ice cream



Skýrfrauð & rabbarbara compote
blönduð ber – súkkulaði lakkrís kex
Skyr mousse and rhubarb compote
red berries - chocolate & liquorice shard



Kókos crème brûlée & ástríðualdin ís
ristaðar kókosflögur
Coconut crème brûlée & passion fruit ice cream
toasted coconut flakes

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

Fáanlegt einnig krakkavænt — 1.100
Available as children's portions



EST. 2011



— 2.550

Tilbrigði Olivers við stracciatella hráost
græn lauf - meðlæti háð uppskeru
Chef's seasonal stracciatella burrata
green leaves - harvest du jour

Romain Sesar salat & hvítlauks brauðteningar
lárpera - tómatar - parmesan
Romain Caesar salad & garlic croutons
avocado - tomatoes - parmesan



Kremað bragðmikið bygg frá Vallarnesi
pikklaðar rófur - skessujurtar pesto
Hearty local barley risotto
pickled rutabaga – lovage pesto



Krispí buffalo portobello
sítrus hrásalat - gráðostadressing
Buffalo portobello open sandwich
citrus coleslaw - blue cheese dressing



Quinoa sveppa borgari
vegan cheddar - spicy mæjó
Quinoa mushroom burger
cheddar – pickles – spicy mayo



Grilluð Edamame quesadillas
tómat & kóriander - papriku coulis
Picante Edamame quesadillas
tomato & coriander - red pepper coulis



— 2.550

Nauta carpaccio & graskers pesto
basilikum - parmeasan - ristuð fræ
Beef carpaccio & pumpkin pesto
basil - parmesan - seeds



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

Kjúklinga og fetaost Quesadillas 🍌
svart baunir - grísk jógúrt - pæklað salat
Picante chicken & feta quesadillas
black beans - greek yogurt - pickled peppers

Cajun nautahamborgari 🍌 — 2.750
& reykt svínalæri
dijon dressing - ostur - gúrka
Cajun beef burger & smoked pork shoulder
dijon dressing - cheese - pickles



Spæsi kjúklingalundir á hvítlauskríst 🍌 — 2.750
sítrus hrásalat - gráðosta dressing
Spicy buffalo fried chicken open sandwich
citrus coleslaw - blue cheese dressing

Kryddjurtahjúpað lamba — 3.950
ribeye & rauðvinsgljái
grasker & miso puree - smjörsteiktir sveppir
Herb crusted ribeye of lamb & redwine jus
miso and butternut - sautéed mushrooms

Grillað hrossafille & sultaður laukur — 3.950
kartöflu puree - beikon - béarnaise - grænkál
Grilled fillet of horse & caramelised onion
potato mash - bacon - béarnaise - kale

Homemade Bread & Tapenade — 1.250



Fries & Ketchup — 1.250

Onion Rings with Dijon Dressing — 1.450

Béarnaise / Red wine sauce — 450

Extra dressing — 250

