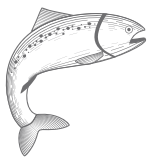


4 rétta smakkeðlar / 4-Course Tasting Menus



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 — eða —	Ribeye of lamb — 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 úthafsrækjur & 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 — 1.250
Available as children's portions



Forrétta B A R I N N

Verið velkomin á Forréttabarinn.
Við mælum með 2 - 3 réttum á gest. Njótið vel.
Welcome to the Appetizer Bar.
We recommend 2 -3 plates per guest. Bon appetit.

Tílaunaeldhúsið / The Test Kitchen

Nýr og spennandi réttur reglulega.
Sjá töflu eða spyrjið þjóninn. Breytileg verð.
Fresh and creative plates every week.
Check the board or ask your waiter. Various prices.



— 2.550

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



— 2.550

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



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

Kjúklinga og fetaost Quesadillas 
svartbaunir - 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

Spæsí kjúklingalundir á hvítlauksrist  — 2.750
sítrus hrásalat - gráðosta dressing
Spicy buffalo fried chicken open sandwich
citrus coleslaw - blue cheese dressing

Kryddjurtahjúpað lamba — 3.950
ribeye & rauðvínsgljái
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
Grilled fillet of horse & caramelised onion
potato puree - bacon - béarnaise

Homemade Bread & Tapenade — 1.250



Fries & Ketchup — 1.250

Onion Rings with Dijon Dressing — 1.450

Béarnaise / Red wine sauce — 450

Extra dressing — 250

