

## Starters / Forréttir

Cream of Shellfish Soup - chunks of fish, white wine, dill oil

*Skelfisksúpa - fiskbitar, hvítvín, sólseljuólía*

kr. 1.990,-

Traditional Icelandic Meat Soup - lamb and vegetables

*Kjötsúpa að hætti heimamanna*

kr. 1.890,-

Fresh Salad - Tindur cheese, dates, roasted nuts and fresh berries

*Ferskt salat - þroskaður Tindur, döðlur, ristaðar kryddhnetur og fersk ber*

kr. 1.890,-

Scallops - celeriac, apples, raisins and dill

*Hörpuskel - sellerýrót, epli, rúsínur og sóselja*

kr. 2.290,-

Cured salmon - Pickled cucumber, dill mayo, rye bread, affilla cress and salmon roe

*Grafinn lax - Léttisýrðar gúrkur, dillkrem, rúgbrauð, baunakarsi og laxahrogn*

kr. 1.890,-

## Main Courses / Aðalréttir

**Cream of Shellfish Soup - chunks of fish, white wine, dill oil**

*Skelfisksúpa - fiskbitar, hvítvín, sólseljuólía*  
kr. 2.980,-

**Fillet of Cod - herb and garlic mashed potatoes,  
carrots, parsnip and champagne sauce**

*Þorskur - kryddjurtakartöflustappa, gulrætur,  
steinseljurót og kampavínssósa*  
kr. 4.190,-

**Oven baked ling - Sundried tomatoes,  
celeriac, potatoes, kale and cherry tomatoes**

*Ofnbökuð langa - Sólburrkaðir tómatar, sellerýrót,  
kartöflusmælki, grænkál og kirsuberjatómatar*  
kr. 3.990,-

**Fish of the day - please consult your waiter**

*Fiskur dagsins - vinsamlegast spyrjið þjóninn*  
kr. 3.990,-

## Main Courses / Aðalréttir

Fillet of lamb and slow cooked shoulder –  
Artichokes, parsnip, beetroot, potatoes and demi-glace

*Lambahryggvöðvi og hægeldaður frampartur –  
Jarðskokkar, steinseljurót, rauðrófur, kartöflur og soðsósa*  
kr. 5.200,-

Braised beef cheek – Herb and garlic mashed potatoes,  
baked onions, carrots and mustard- demi glace

*Hægelduð nautakinn – Kartöflumús með kryddjurtum og hvítlauk  
bakaður laukur, gulrætur og sinnepsgljái*  
kr. 5.200,-

Baked assorted root vegetables  
with organic barley, apple salad and nuts

*Sérvalið ofnbakað rótargrænmeti,  
eplasalat, lífrænt bygg og hnetur*  
kr. 3.990,-

## Desserts / Eftirrættir

Almond cake – Apples, ginger almonds and buttermilk

*Möndlu kaka – Epli, engifer möndlur og súrmjólk*

kr. 1.890,-

Crème Brûlée – Strawberry sorbet, Icelandic wild bilberries

*Crème brûlée – Jarðarberjasorbet, aðalbláber*

kr. 1.890,-

Brownie – Toffee, roasted oats, vanilla ice cream and strawberries

*Brownie – Karamella, ristaðir hafrar, vanilluís og jarðarber*

kr. 1.790,-

"Icelandic" Affogato – Ristretto, vanilla ice cream and Björk birch liquor

*"Íslenskur" Affogato – Ristretto, vanilluís og Björk birkilikjör*

kr. 1.800,-

### Liquored coffees / Áfengir kaffidrykkir

Old Iceland coffee

kr. 1.950,-

(Birkir, coffee, sugar, cream)

Farmers coffee

kr. 1.850,-

(Brennivín, coffee, sugar, cream)

### Dessert Wines / Eftirrættavín

Finca Las Moras, Late Harvest Viognier 2012

kr. 1.200,-/6 cl.

Quinta do Portal, 10 annos tawny Port

kr. 1.600,-/6 cl.

Blueberry liqueur from Reykjavík Distillery

kr. 1.600,-/3 cl.

Björk, birch tree liqueur from Eimverk

kr. 1.600,-/3 cl.

## Three course menu

### *Þriggja rétta samsettur seðill*

Cured salmon – Pickled cucumber, dill mayo, rye bread, affilla cress and salmon roe  
*Grafinn lax – Léttsýrðar gúrkur, dillkrem, rúgbrauð, baunakarsi og laxahrogn*

\* Select one main course

\* Fillet of lamb and slow cooked shoulder – Artichokes, parsnip, beetroot, potatoes and demi-glace  
*Lambahryggvöði og hægeldaður frampartur – Jarðskokkar, steinseljurót, rauðrófur, kartöflur og soðsósa*

\* Fillet of Cod – herb and garlic mashed potatoes, carrots, parsnip and champagne sauce  
*Þorskur – kryddjurtakartöflustappa, gulrætur, steinseljurót og kampavínssósa*

Brownie – Toffee, roasted oats, vanilla ice cream and strawberries  
*Brownie – Karamella, ristaðir hafrar, vanilluís og jarðarber*

Three Courses 7.900,- kr. / with selected wines 12.800,- kr.  
*Þrjú réttir 7.900,- kr. / með sérvöldum vínum 12.800,- kr.*

## Fish tasting menu – five courses

### *Smakk seðill með fiski – fimm rétta*

Arctic char ceviche – Crispy char skin, smoked trout roe  
*Marineruð bleikja – Stökkt bleikjuroð, reykt silungahrogn*

Cod head soup with champagne – Burnt cod and dill oil  
*Þorskhausasúpa með kampavínskeim – Brenndur þorskur og dill olía*

Pan fried fillet of plaice – Celeriac, cauliflower, and blue mussels sauce  
*Þönnusteikt rauðspretta – Sellerýrót, blómkál og bláskelsósa*

Smoked haddock croquette – Sauce Provence, kale and dried haddock  
*Reykt ýsukróketta – Provence sósa og harðfiskur*

Almond cake – apples, ginger almonds and buttermilk  
*Möndlu kaka – epli, engifer möndlur og súrmjólk*

Five courses 9.900.- kr. / with selected wines 17.800,- kr.  
*Fimm réttir 9.900,- kr. / með sérvöldum vínum 17.800,- kr.*

The tasting menu is served for the whole table and a minimum of two  
Smakkseðillinn er afgreiddur fyrir alla við borðið og ekki færri en tvo gesti