



S T A R T E R

TRUFFLE POLENTA – 3,000 ISK (*CAN BE VEGAN*)
SLOW-COOKED KING OYSTER MUSHROOMS.

BEETROOT RAVIOLI – 3,300 ISK
FILLED WITH COTTAGE CHEESE AND SERVED WITH A SPINACH SAUCE.

PULLED BEEF RIBS BAO – 3,600 ISK
WITH SPICY AVOCADO SAUCE, CORIANDER, AND FRESH VEGETABLES.

SLOW-COOKED LAMB – 3,500 ISK
SERVED WITH TUNA SAUCE, ARTICHOKE, CAPERS, AND CRUNCHY
VEGETABLES.

ICELANDIC SEA SNAILS – 3,000 ISK
GARLIC BUTTER AND HOMEMADE BREAD ON THE SIDE.

MUSSELS – 3,300 ISK
COOKED IN WHITE WINE SAUCE (*ADD FRIES +1,000 ISK*).

COD CHEEKS – 3,500 ISK
WITH MANGO SAUCE, SMOKED PINEAPPLE, PEPPERONCINI PEPPERS, AND
CAVIAR.

CHEESE ARANCINI – 3,300 ISK
SERVED WITH ARUGULA, BLUE CHEESE SAUCE, AND KING OYSTER CHIPS.

SMOKED SALMON – 3,600 ISK
TOMATO GELÉE, WAKAME EMULSION, FISH CAVIAR, AND KIMCHI
CAULIFLOWER.



S O U P S

GOULASH SOUP – 3,200 ISK
HEARTY LAMB SOUP WITH CHILI AND CORIANDER.

FRENCH ONION SOUP – 3,200 ISK
TOPPED WITH CHEESE CRUNCH.

LEEK & POTATO SOUP – 2,900 ISK (VEGAN)
SERVED WITH POTATO FOAM.

S A L A D S

CLASSIC CAESAR SALAD – 3,200 ISK
WITH BACON & CROUTONS.

SUMMER SALAD – 3,100 ISK (VEGAN)
ARUGULA, BEETROOT, AVOCADO, RED ONION, CARAMELIZED NUTS, AND
HOMEMADE SWEET BALSAMIC VINAIGRETTE.





M A I N C O U R S E

GRILLED SALMON – 6,500 ISK

PARSNIP PURÉE, FRIED SPINACH, FERMENTED CAULIFLOWER, AND LEMON SAUCE.

PAN-FRIED LEMON SOLE – 6,500 ISK

SERVED WITH VEGETABLES, BABY POTATOES, AND GARLIC SAUCE.

LANGOUSTINES IN GARLIC BUTTER SAUCE – 8,000 ISK

WITH WAKAME SALAD & LUMPFISH CAVIAR.

SEAFOOD ORZOTTO – 5,400 ISK

SERVED WITH LOBSTER SAUCE.

CHICKEN BALLOTINE – 5,100 ISK

STUFFED WITH MUSHROOMS, SERVED WITH MASHED POTATOES, VEGETABLES, AND BLUE CHEESE SAUCE.

SURF & TURF – 7,900 ISK

SERVED WITH BABY POTATOES, VEGETABLES, AND RED WINE SAUCE.

DUCK – 6,500 ISK

GRATIN POTATOES, CARROTS, BROCCOLI, CAULIFLOWER, AND FRUIT SAUCE.

LAMB CHUMP – 7,500 ISK

WITH TRUFFLE MASHED POTATOES, VEGETABLES, AND RED WINE SAUCE.



BROCCOLI RISOTTO – 5,500 ISK (*VEGETARIAN*)
WITH GOAT CHEESE AND SMOKED OATS.

BEETROOT CROQUETTES – 5,700 ISK (*VEGETARIAN*)
SERVED WITH LENTILS, VEGETABLES, AND A CARROT & SUNFLOWER SEED
SAUCE.

D E S S E R T S

CHOCOLATE MOUSSE CAKE – 2,800 ISK
SERVED WITH STRAWBERRY ICE CREAM AND DARK CHOCOLATE-NUT
GANACHE.

GREEN APPLE DELIGHT – 2,800 ISK
WITH APPLE CINNAMON SORBET, SALTED GRANOLA, AND BUTTER APPLES.

LEMON SKYR TARTE – 3,000 ISK
SERVED WITH FRESH WHITE FRUITS AND MIXED BERRY SORBET.

MANGO DESSERT – 2,800 ISK
WITH PASSION FRUIT ICE CREAM.

SELECTION OF ICE CREAM & SORBET – ASK YOUR WAITER

1 SCOOP – 900 ISK
