



S T A R T E R

BEETROOT TARTAR – 3,100 ISK (CAN BE VEGAN)

AVOCADO, CAPERS, PEPPERONCINI, ARTICHOKE, AND BLACK GARLIC AIOLI.

TOMATO CARPACCIO – 2,900 ISK (CAN BE VEGAN)

STRACCIATELLA, ARUGULA, PESTO, TOMATO CHIPS, TOMATO KIMCHI, AND SPRING ONION OIL.

BEEF TARTAR – 3,500 ISK

CAPERS, RED ONION, SMOKED EGG YOLK, CRUNCHY VEGETABLES, AND AVOCADO.

LAMB TATAKI – 3,300 ISK

ARTICHOKE, KIMCHI TOMATO, HORSERADISH CREAM, AND PICKLED MUSTARD SEEDS.

HOMEMADE SWEET POTATO GNOCCHI – 3,100 ISK (CAN BE VEGETARIAN)

BUTTER CHEESE SAUCE, BEETROOT FOAM, BURNT LEEK OIL, SPINACH EMULSION, AND CRUNCHY LAMB.

SEAFOOD CEVICHE – 3,700 ISK

SCALLOPS, SALMON, SNAPPER, AND LANGOUSTINE WITH SPINACH EMULSION, TOMATO, CAVIAR, ARTICHOKE, ARUGULA, AND SEPIA CRUMBLE.

PAN-FRIED SCALLOPS – 3,800 ISK

ASPARAGUS PURÉE, CAVIAR, ARTICHOKE, PICKLED RED ONION, MISO AND LOBSTER FOAM.

ICELANDIC CHEESE ARANCINI – 3,300 ISK

BLUE CHEESE FOAM, SPINACH, AND CRUNCHY MUSHROOMS.

SALMON RILLETTE – 3,600 ISK

GUACAMOLE, BRIOCHE, LEMON AND MUSTARD SEED EMULSION, CUCUMBER, AND WAKAME.



S O U P S

GOULASH SOUP – 3,300 ISK

HEARTY LAMB SOUP WITH CHILI AND CORIANDER.

FRENCH ONION SOUP – 3,300 ISK

TOPPED WITH CHEESE CRUNCH AND PUFF PASTRY.

PUMPKIN COCONUT SOUP – 2,900 ISK (VEGAN)

ROASTED PUMPKIN SEEDS, CARAMELISED PUMPKIN AND FRESH CORIANDER.

S A L A D S

CLASSIC CAESAR SALAD – 3,200 ISK

BACON AND CROUTONS.

ADD CHICKEN +1,500 ISK.

SUMMER SALAD – 3,100 ISK (VEGAN)

ARUGULA, BEETROOT, AVOCADO, RED ONION, CARAMELIZED SUNFLOWER SEEDS, BERRIES, AND LEMON-HONEY DRESSING.



M A I N C O U R S E

FISHERMAN'S STEW – 6,200 ISK

SALMON, MUSSELS, COD CHEEKS, OLIVES, AND SNAPPER IN TOMATO SAUCE.

SALMON – 6,500 ISK

PUMPKIN PURÉE, ASPARAGUS, CAULIFLOWER, AND CHAMPAGNE SAUCE.

LANGOUSTINES IN GARLIC BUTTER – 8,000 ISK

SERVED WITH WAKAME SALAD AND LUMPFISH CAVIAR.

PAN-FRIED SNAPPER – 6,800 ISK

ASPARAGUS, BROCCOLI, FERMENTED PUMPKIN, ARUGULA AND SEAWEED SALAD, CAPERS AND ANCHOVY BEURRE BLANC.

CHICKEN BALLOTINE – 5,200 ISK

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

BEEF TENDERLOIN – 7,900 ISK

MUSHROOM AND CHEESE FONDANT, ASPARAGUS, BROCCOLI, AND RED WINE SAUCE.

DUCK BREAST – 6,900 ISK

FERMENTED VEGETABLES, CRISPY CONFIT POTATOES, AND RASPBERRY SAUCE.

LAMB FILLET – 7,600 ISK

WRAPPED IN MINCED LAMB WITH 100-LAYER POTATOES, FERMENTED VEGETABLES, AND THYME SAUCE.

SLOW-COOKED BEEF RIBS – 6,500 ISK

CREAMY MUSHROOM POLENTA, VEGETABLES, AND JUS.



**LEEK & SWEET POTATO RISOTTO – 5,500 ISK (CAN BE VEGAN) WITH
ICELANDIC CHEESE, CRUNCHY LEEK, AND CHARCOAL LEEK OIL.**

**CARROT TARTE TATIN – 5,900 ISK (VEGETARIAN)
SERVED WITH HUMMUS, CRUNCHY CHICKPEAS, AND SKYR LEMON-CHIVE
SAUCE.**

D E S S E R T S

CHOCOLATE MOUSSE CAKE – 2,900 ISK
SERVED WITH RASPBERRY SAUCE AND SEABUCKTHORN SORBET.
RASPBERRY JAM AND WHITE CHOCOLATE FILLING, SERVED WITH VANILLA
LEMON SAUCE AND SALTED CARAMEL ICE CREAM.

APPLE FLAMBÉE – 2,900 ISK
WITH VANILLA SAUCE AND BISCOFF ICE CREAM.

SWEET CARROT – 2,900 ISK
CARROT PANNA COTTA, CINNAMON CRUMBLE, AND APPLE SORBET.

SALTED CARAMEL GÂTEAU – 2,800 ISK
SALTED CARAMEL MOUSSE, SOUR CHERRY GEL, CHERRY COMPOTE,
CHOCOLATE CRUMBLE, AND VANILLA ICE CREAM.

SELECTION OF HOMEMADE ICE CREAM & SORBET – 900 ISK PER SCOOP
PLEASE ASK YOUR WAITER FOR TODAY'S SELECTION.
