

Dinner



STARTERS

Radishes and turnips with dip Organic radishes and turnips from flightsong farm, dip made from their greens. (Gluten free, vegan, contains nuts.) 1.990 Kr.	Chicken liver mousse Blueberry jam, pecans, sourdough toast. (Contains dairy and nuts.) 2.690 Kr.	Tomato and burrata salad Heirloom tomatoes, burrata, croutons, olive oil, balsamic, basil. (Vegetarian, vegan available.) 2.990 Kr.
Charcuterie Mix of three meats, with pickles and toast. 3.990 Kr.	Cheese board Mix of three cheeses, and toast. (Gluten free, vegetarian, includes dairy.) 3.990 Kr.	

MAIN COURSES

Eggplant parmigiana Fried eggplant, tomatoes, scamorza and basil. (Contains dairy.) 3.990 Kr.	Cassoulet Cannellini beans, pork belly, sausages, confit chicken leg. (Gluten free.) 4.890 Kr.	SIDE COURSES
Grande salad With chicken or falafel. Kale, beets, pickled celery, tarragon, quinoa, pecans, pumpkin seeds, olive oil, balsamic. (Gluten free, vegan.) 4.890 Kr.	Pappardelle w/oxtail ragout Homemade pasta, braised oxtail, tomatoes, parmigiano. (Contains dairy.) 5.290 Kr.	Side salad Lettuce, mizuna, lemon dressing. (Gluten free, vegan.) 1.290 Kr.
Fish du jour Fresh fish with seasonal sides. 5.490 Kr.	Chicken Ratatouille French cut breast, tomato, eggplant, peppers, zucchini, oregano. (Gluten free, contains dairy.) 5.890 Kr.	Crispy potatoes House made fries with aioli. (Gluten free, vegetarian, vegan available.) 1.990 Kr.
Monkfish Mushrooms, greens, lemon, shallot butter sauce. (Gluten free, contains dairy.) 6.490 Kr.	Course du jour Always a new delicacy from our chefs. 6.490 Kr.	Creamy potatoes Potatoes, brown butter, sage. (Gluten free, vegetarian, contains dairy.) 2.290 Kr.
Slowroasted lamb Braised lamb neck, broccoli, pickled rhubarb, goat cheese. (Gluten free, contains dairy.) 6.490 Kr.	Steak Beef with peppercorn sauce and a choice of one side course. (Steak is gluten free, contains dairy.) 9.990 Kr.	Baked carrots With sauce made from their greens. (Gluten free, vegan, contains nuts.) 2.290 Kr.

DESSERTS

Crème Brûlée 1.990 Kr.	Homemade ice cream Three scoops with chef selected toppings. (Includes dairy.) 2.290 Kr.	Vegan lemon tart With whipped vegan cream. (Vegan, includes nuts.) 2.290 Kr.	Chocolate cake With whipped cream or ice cream. (Includes dairy and nuts, vegetarian.) 2.490 Kr.
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Kvöldverður



FORRÉTTIR

Radísur og næpur með ídýfu

Lífrænar radísur og næpur frá Reykjalundi, ídýfa úr blöðunum.
(Glútenfrítt, vegan, inniheldur hnetur.)

1.990 Kr.

Kjúklingaliframús

Bláberjasulta, pekanhnetur, ristað heimagera súrdeigsbrauð.
(Inniheldur hnetur og mjólkurvörur.)

2.690 Kr.

Tómata- og burratasalat

Heirloom tómatar, burrata ostur, brauðteningar, ólífulófa, balsamik, basil.
(Hægt að fá vegan.)

2.990 Kr.

Charcuterie

Þrjár tegundir af kjöti, súrsað grænmeti, og ristað brauð.

3.990 Kr.

Ostabakki

Þrjár tegundir af ostum, og ristað brauð.
(Glútenfrítt, inniheldur mjólkurvörur.)

3.990 Kr.

AÐALRÉTTIR

Eggaldin parmigiana

Steiktur eggaldin, tómatar, scamorza, basil.
(Inniheldur mjólkurvörur.)

3.990 Kr.

Cassoulet

Cannellini baunir, svínasíða, kryddpylsa, kjúklingalæri.
(Glútenfrítt.)

4.890 Kr.

Grande salat

Með kjúkling eða falafel. Grænkál, rauðrófur, súrsað sellerí, kínoa, pekanhnetur, graskersfræ, ólífulófa, balsamik.
(Glútenfrítt, vegan.)

4.890 Kr.

Pappardelle m/uxahala ragú

Heimagera pasta, uxahali, tómatar, parmigiano.
(Inniheldur mjólkurvörur.)

5.290 Kr.

Fiskur augnabliksins

Ferskur fiskur með meðlæti sem er að blómstra núna.

5.490 Kr.

Ratatouille kjúklingur

Skornar kjúklingabringur, tómatar, eggaldin, paprika, kúrbítur, oregano.
(Glútenfrítt, inniheldur mjólkurvörur.)

5.890 Kr.

Réttur augnabliksins

Alltaf nýr gómsætur réttur frá kokkunum okkar.

6.490 Kr.

Skötuselur

Sveppir, grænkál, sítrónu skalottlaukssmjörsósa.
(Glútenfrítt, inniheldur mjólkurvörur.)

6.490 Kr.

Hægeldað lamb

Steikt lamb, geitaostur, brokkólí, súrsaður rabbabari.
(Glútenfrítt, inniheldur mjólkurvörur.)

6.490 Kr.

Nautasteik

Nautasteik, piparkornssósa og eitt meðlæti að eigin vali.
(Steikin er glútenfrí, inniheldur mjólkurvörur.)

9.990 Kr.

MEÐLÆTI

Hliðarsalat

Kál, mizuna, sítrónudressing.
(Glútenfrítt, vegan.)

1.290 Kr.

Stökkar kartöflur

Heimagerðar franskar með aioli.
(Glútenfrítt, vegan í boði.)

1.990 Kr.

Kartöflumús

Brúnað smjör, salvía.
(Glútenfrítt, inniheldur mjólkurvörur.)

2.290 Kr.

Bakaðar gulrætur

Með sósu úr blöðunum.
(Glútenfrítt, vegan, inniheldur hnetur.)

2.290 Kr.

EFTIRRÉTTIR

Crème Brûlée

1.990 Kr.

Heimagerður ís

Þrjár kúlur með gúmmelaði sem kokkarnir velja.
(Inniheldur mjólkurvörur.)

2.290 Kr.

Vegan sítrónuterta

Með þeyttum vegan rjóma.
(Vegan, inniheldur hnetur.)

2.290 Kr.

Súkkulaðikaka

With whipped cream or ice cream.
(Inniheldur mjólkurvörur og hnetur.)

2.490 Kr.





Anna Jóna

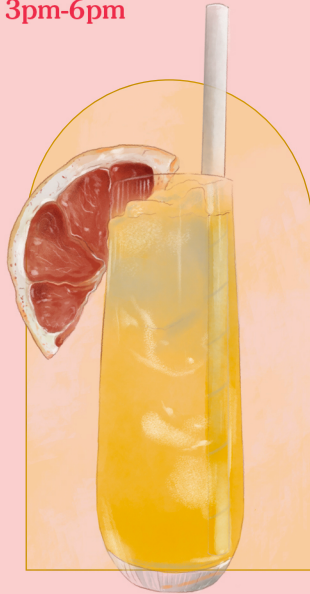
happy hour

3pm-6pm



COOL AS A CUCUMBER

Hendricks Gin, cucumber, pepper, egg white.
1.990 kr.



ORANGE YOU GLAD?

Grapefruit vodka, orange syrup, lime juice and lemonade.
1.990 kr.

FLIP FOR MORE
↪



Wines & Bubbly

Borgo Molino Prosecco

Glera, Veneto, Italy

Ciari Pinot Grigio

Pinot Grigio, Delle Venezie, Italy

Altos R Crianza

Tempranillo, Rioja, Spain

Glass: 1.190 Kr.

Bottle: 5.490 Kr.

Beers

Budvar

Lager, Czech

Inedit Damm

Witbier, Spain

990 Kr.



Bites & Snacks

Olives

Citrus marinated.

1.190 Kr.

Nuts

House nut mix.

1.290 Kr.

Crispy potatoes

House made fries with aioli.

1.790 Kr.

Charcuterie

Mix of three meats
with pickles and toast.

3.190 Kr.

Cheese board

Mix of three cheeses,
and toast.

3.190 Kr.

Soup and bread

Soup du jour
w/homemade bread.

1.990 Kr.

Chicken liver mousse

Blueberry jam, pecans,
sourdough toast.

2.390 Kr.

Radishes and turnips

Organic radishes and turnips,
dip made from the leaves.

1.790 Kr.

FLIP FOR MORE





BRUNCH

DELUXE BRUNCH

5.990 Kr.

Homemade Bread

whipped butter
(includes dairy, gluten)

Yoghurt

granola, mixed berries,
mint
(includes dairy, gluten, nuts)

Bacon + Eggs

wouldn't be brunch
without them
(includes dairy)

Chicken Waffles

fried chicken, apples and
hot honey
(includes dairy, gluten)

Crêpes for Dessert

caramel, orange
(includes dairy)

+ BOTTOMLESS DRINKS

9.990 Kr.

All of the above + limitless mimosas, prosecco, beer and home made lemonade
For up to 2 hours. One drink at a time. Only available for the entire table.

3 PIECE SPECIAL

5.990 Kr.

Pick any three plates from the À la carte and desserts menu below

+ BOTTOMLESS DRINKS

9.990 Kr.

Any three plates + limitless mimosas, prosecco, beer and home made lemonade
For up to 2 hours. One drink at a time. Only available for the entire table.

À LA CARTE

A full meal is 2-4 plates per person (depending how hungry you are!)

Yoghurt

granola, mixed berries, mint
(includes dairy, gluten, nuts)
1.890 Kr.

French Toast

potato bread, caramelized
pears, brie, hazelnuts
(includes dairy, gluten, nuts)
2.290 Kr.

Chicken + Waffle

fried chicken, apples
and hot honey
(includes dairy, gluten)
2.690 Kr.

Turkish Eggs

garlic yogurt, chili oil,
gremolata, poached eggs
(includes dairy, gluten, nuts)
2.290 Kr.

Egg + Bacon

that's it.
(includes dairy)
1.990 Kr.

Ceasar Salad

ceasar dressing, grano
padano, chicken, croutons
(includes dairy, gluten)
2.290 Kr.

Egg Benedict

english muffin, bacon,
poached egg, hollandaise
(includes dairy, gluten)
2.490 Kr.

Mushroom Toast

mushroom puree, fried oyster
mushrooms, pickled shimeji
mushrooms
(includes gluten)
2.390 Kr.

Croque Madame

potato bread, mornay,
housemade ham and
mustards, fried egg
(includes dairy, gluten)
2.490 Kr.

Crispy Potatoes

housemade fries with aioli
1.690 Kr.

DESSERTS

French Crêpes

caramel, orange
(includes dairy)
1.990 Kr.

Vegan Lemon Tart

with whipped vegan cream
2.290 Kr.

Chocolate Cake

with whipped cream or ice cream
(includes dairy and nuts)
2.490 Kr.



BRÖNS



LÚXUS BRÖNS

5.990 Kr.

Heimabakað brauð

þeytt smjör
(inniheldur mjólkurvörur, glúten)

Jógúrt

granóla, blönduð ber, mynta
(inniheldur mjólkurvörur, glúten, hnetur)

Egg og beikon

Auðvitað!
(inniheldur mjólkurvörur)

Kjúklingur og vöflur

steiktur kjúklingur, epli
og heitt hunang
(inniheldur mjólkurvörur, glúten)

Crêpes í eftirrétt

karamella, appelsína
(inniheldur mjólkurvörur)

+ BOTNLAUSIR DRYKKIR

9.990 Kr.

Allt ofangreint + eins mikið og þú vilt af mímósum, prosecco, bjór og heimagerðu límonaði

Í allt að 2 klst. Einn drykkur í einu. Aðeins í boði fyrir allt borðið.

ÞRIGGJA RÉTTA

5.990 Kr.

Veldu hvaða þrjá diskna sem er af stöku- og eftirréttunum hér að neðan

+ BOTNLAUSIR DRYKKIR

9.990 Kr.

Þrír réttir + eins mikið og þú vilt af mímósum, prosecco, bjór og heimagerðu límonaði

Í allt að 2 klst. Einn drykkur í einu. Aðeins í boði fyrir allt borðið.

STAKIR RÉTTIR

Heil máltíð er 2-4 diskar hver manneskja (fer eftir því hversu svöng þið eruð!)

Jógúrt

granóla, blönduð ber, mynta
(inniheldur mjólkurvörur, glúten, hnetur)
1.890 Kr.

French toast

kartöflubrauð, karamellaðar perur,
brie ostur, heslihnetur
(inniheldur mjólkurvörur, glúten, hnetur)
2.290 Kr.

Kjúklingur og vöflur

steiktur kjúklingur, epli
og heitt hunang
(inniheldur mjólkurvörur, glúten)
2.690 Kr.

Tyrknesk egg

hvítlauksjógúrt, chiliolía, gremolata,
hleypt egg
(inniheldur mjólkurvörur, glúten, hnetur)
2.290 Kr.

Egg og beikon

ekkert meira um það að segja
(inniheldur mjólkurvörur)
1.990 Kr.

Salat

caesar dressing, grana padano,
kjúklingur, brauðteningar
(inniheldur mjólkurvörur, glúten)
2.290 Kr.

Egg Benedict

enskt möffin, beikon, hleypt
egg, hollandaise sósa
(inniheldur mjólkurvörur, glúten)
2.490 Kr.

Ristað sveppabrauð

sveppamauk, steiktir
ostrusveppir, súrsaðir shimeji
sveppir
(inniheldur glúten)
2.390 Kr.

Croque Madame

kartöflubrauð, mornay,
heimabakað skinka og sinnep,
steikt egg
(inniheldur mjólkurvörur, glúten)
2.490 Kr.

Stökkar kartöflur

heimabakaðar kartöflur
með aioli
1.690 Kr.

EFTIRRÉTTIR

Franskt crêpes

karamella, appelsína
(inniheldur mjólkurvörur)
1.990 Kr.

Vegan sítrónukaka

með þeyttum vegan rjóma
2.290 Kr.

Súkkulaðikaka

með þeyttum rjóma eða ís
(inniheldur mjólkurvörur, hnetur)
2.490 Kr.

ENGLISH ON
OTHER SIDE





Lunch

Soup du jour

A seasonal soup with homemade bread.

2.190 Kr.

Fish du jour

Fresh fish with seasonal sides.

3.990 Kr.

Course du jour

A new delicacy from our chefs.

4.490 Kr.

Mushroom toast

Grilled sourdough, mushroom puree, roasted mushrooms, herbs.

(Vegan.)

3.190 Kr.

Croque Madame

Potato bread, egg, homemade ham, gruyere, mornay.

(Includes Dairy.)

3.490 Kr.

Grande salad

Choice between chicken breast or falafel. Kale, beets, pickled celery, tarragon, quinoa, pecans, pumpkin seeds, olive oil, balsamic.

(Gluten free. Vegetarian and vegan option available.)

3.490 Kr.

Chicken Ratatouille

French cut breast, tomato, eggplant, peppers, zucchini, oregano.

(Gluten free. Includes Dairy.)

3.990 Kr.

Anna Jóna



ÍSLENSKA
HINUM MEGIN





Hádegisverður

Súpa augnabliksins

Árstíðarbundin súpa með heimagerðu brauði.
2.190 Kr.

Fiskur augnabliksins

Ferskur fiskur með árstíðarbundnu meðlæti.
3.990 Kr.

Réttur augnabliksins

Nýr réttur reglulega frá kokkunum okkar.
4.490 Kr.

Ristað sveppabrauð

Grillað súrdeig, sveppamauk, ristaðir sveppir, kryddjurtir.
(Vegan.)
3.190 Kr.

Croque Madame

Kartöflubrauð, egg, sinnep, heimagerð skinka, gruyere, mornay.
(Inniheldur mjólkurvörur.)
3.490 Kr.

Grande salat

Val á milli kjúklings og falafel. Grænkál, rauðrófur, syrt sellerí, fáfnisgras, kínóa, pekanhnetur, graskersfræ, ólífuolía, balsamik.
(Glútenfrítt, hægt að fá vegan.)
3.490 Kr.

Ratatouille kjúklingur

Kjúklingabringa, tómatar, eggaldin, paprika, kúrbítur, oregano.
(Glútenfrítt, inniheldur mjólkurvörur.)
3.990 Kr.

Anna Jóna



ENGLISH ON
THE OTHER SIDE





Desserts

CRÈME BRÛLÉE

MMMMMMMMMMMM

1.990 KR.

HOMEMADE ICE CREAM

THREE SCOOPS WITH CHEF SELECTED TOPPINGS.

(INCLUDES DAIRY.)

2.290 KR.

VEGAN LEMON TART

WITH WHIPPED VEGAN CREAM.

(VEGAN, INCLUDES NUTS.)

2.290 KR.

CHOCOLATE CAKE

WITH WHIPPED CREAM OR ICE CREAM.

(INCLUDES DAIRY AND NUTS, VEGETARIAN.)

2.490 KR.



ÍSLENSKA
HINUM MEGIN



Eftirréttir

CRÈME BRÛLÉE

MMMMMMMMMMMM

1.990 KR.

HEIMAGERÐUR ÍS

ÞRJÁR KÚLUR MEÐ GÚMMELAÐI SEM KOKKARNIR VELJA.
(INNIHELDUR MJÓLKURVÖRUR.)

2.290 KR.

VEGAN SÍTRÓNUTERTA

MEÐ ÞEYTTUM VEGAN RJÓMA.
(VEGAN, INNIHELDUR HNETUR.)

2.290 KR.

SÚKKULAÐIKAKA

WITH WHIPPED CREAM OR ICE CREAM.
(INNIHELDUR MJÓLKURVÖRUR OG HNETUR.)

2.490 KR.



ENGLISH ON
OTHER SIDE