



WINE LIST

By the Glass

Our selection changes regularly and we may have something special open that is not on the list.

Sparkling

Glass of Champagne Guérin & Blois	2.990
Crémant de Bourgogne Brut Cuvage Alba	1.990
Nebbiolo Rosé Brut, NV	2.100

Whites

Thierry Laffay, Petit Chablis 2022 Dom. Delaporte	2.290
Sancerre Silex 2021 Chateau-Fuissé, Pouilly-Fuissé	2.650
"Les Combettes" 2020 Dom. Laroche Chablis 1er Cru	2.890
"Les Montmains" 2020	3.100

Rosé

Domaines Ott, By.Ott, Cotes de Provence 2022	1.890
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Reds

Dom. Chanzy Bourgogne Les Fortunés 2022	2.190
Dom. Delaporte, Sancerre Silex 2021 Ch.	2.690
Jean Voisin, St. Emilion Grand Cru 2018	2.890
Georges Nöellat, Bourgogne 2021	3.100

BON

FOOD & WINE

STARTERS

Ísafjarðar Bleikja / Arctic char kr.3.200
Sýrður rjómi, shallot, kaviar
Sour cream, shallot, roe

Nauta carpaccio / Beef carpaccio kr. 4.200
Laukur, foie gras, aioli, tindur, furuhnetur
Pickled onion, foie gras, aioli, tindur cheese, pine nuts

Þorsk Krókettur / Cod croquettes (g) kr. 3.200
Þorskur, laukur, kartöflur
Shallot, cod, potatoes

Foie gras / Foie gras (g) kr. 4.900
Brioche brauð, lauksulta, mandarínur
Brioche bread, onion jam, clementine

Sveppa Arancini / Mushroom Arancini (v)(g) kr. 3200
Risotto, sveppir, ristaðir tómatar
Risotto, mushroom, roasted tomatoes

MAIN COURSE

Lambamjöldm / Lamb Sirloin kr. 6.900
Kartöflu pressa, hunangsgljáðar gulrætur, soðgljái
Pomme anna, honey glazed carrots, lamb jus

Pönnusteikt Rauðspretta / Pan fried Plaice kr. 5.900
Ristaðir tómatar, noisette, sítróna
Roasted tomatoes, noisette, lemon

Steik og franskar / Steak and fries kr. 6.900
Ribeye, smælki kartöflur, kryddsmjör
Ribeye, fries, herb butter

DESSERTS

Creme Brulee kr. 2.290

Chocolate Lava Cake kr. 2.290
Vanilla ice cream, caramel

BON

FOOD & WINE

BAR SNACKS

Stökkar kartöflur / Fried chips ... kr. 1.190

Aioli

Ostaplatti / Cheese platter ... kr. 3.900

Bakaður brie ostur / Baked brie cheese .. kr. 2.800

Hunang, valhnetur, baguette

Honey, Walnuts, baguette