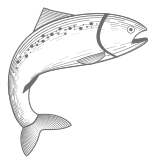


4 rétta smakkeðlar / 4-Course Tasting Menus



FLY FISH

— 7.950 —

Heitreyktur lax	Hot smoked salmon
Kjúklinga & fetaost quesadillas	Chicken & feta quesadillas
Fiskréttur dagsins	Fish of the day
Skýrfrauð	Skyr mousse

GREEN VALLEY

— 7.450 —

Romain Sesar salat	Ceasar salad
Kremað bygg	Hearty local barley
Edamame quesadillas	Edamame quesadillas
Kókos crème brûlée	Coconut crème brûlée



SMOKEY BAY

— 8.450 —

Humarsúpa	Langoustine soup
Nauta carpaccio	Beef carpaccio
Lamba ribeye — eða —	Ribeye of lamb — or —
Grillað hrossafille	Grilled fillet of horse
Volg döðlukaka	Sticky toffee pudding



— 2.650

Bragðmikil humarsúpa Róberts
humar gnocchi - brauð - tapenade

Robert's hearty langoustine soup
langoustine gnocchi - bread - tapenade



Heitreyktur landeldis lax & rúgbrauðs kex
piparrótar hrásalat - skyr dressing
House hot smoked salmon & rye bread crumble
horseradish coleslaw - skyr dressing

Marineraðar úthafsærækjur & íslensk flatkaka
egg - capers - dill

Dressed Atlantic shrimps & local flatbread
egg - capers - dill

Ofnbökuð saltfisk brandade
grillað focaccia - chorizo sulta
Brandade of Baccala au gratin
grilled focaccia - chorizo marmelade



Fiskréttur dagsins  — 3.850
Þjónn veitir upplýsingar
Fish of the day
please ask your waiter



— 1.950

Volg döðlukaka & mysings karamella
bourbon vanilluís

Sticky toffee pudding & cheese caramel
bourbon vanilla ice cream



Skýrfrauð & rabbarbara compote
blönduð ber — súkkulaði lakkrís kex
Skyr mousse and rhubarb compote
red berries - chocolate & liquorice shard



Kókos crème brûlée & ástríðualdin ís
ristaðar kókosflögur
Coconut crème brûlée & passion fruit ice cream
toasted coconut flakes



Starfsfólk veitir upplýsingar um ofnæmisvalda
Please inform us of a food allergy or intolerance

Fáanlegt einnig krakkavænt — 1.250
Available as children's portions



Forrétta B A R I N N

Verið velkomin á Forréttabarinn.
Við mælum með 2 - 3 réttum á gest. Njótið vel.
Welcome to the Appetizer Bar.
We recommend 2 -3 plates per guest. Bon appetit.

Tíðraunaeldhúsið / The Test Kitchen

Nýr og spennandi réttur reglulega.
Sjá töflu eða spyrjið þjóninn. Breytileg verð.
Fresh and creative plates every week.
Check the board or ask your waiter. Various prices.



— 2.550

Romain Sesar salat & hvítlauks brauðteningar 
lárpera - tómatar - parmesan
Romain Caesar salad & garlic croutons
avocado - tomatoes - parmesan



Kremað bragðmikið bygg frá Vallarnesi 
pikklaðar rófur - skessujurtar pesto
Hearty local barley risotto
pickled rutabaga — lovage pesto



Krispí buffalo portobello
sítrus hrásalat - gráðostadressing
Buffalo portobello open sandwich
citrus coleslaw - blue cheese dressing

Quinoa sveppa borgari 
vegan cheddar - spicy mæjó
Quinoa mushroom burger
cheddar - pickles - spicy mayo



Grilluð Edamame quesadillas 
tómat & kóriander - papriku coulis
Picante Edamame quesadillas
tomato & coriander - red pepper coulis



— 2.550

Nauta carpaccio & graskers pesto
basilikum - parmesan - ristuð fræ
Beef carpaccio & pumpkin pesto
basil - parmesan - seeds



Heitreykt andabringa & rauðbeður
döðlur - geitaostur - granatepli
Hot smoked duck breast & beetroot
dates - goat's cheese - pomegranate

Kjúklinga og fetaost Quesadillas 
svartbaunir - grísk jógúrt - pæklað salat
Picante chicken & feta quesadillas
black beans - greek yogurt - pickled peppers



Cajun nautahamborgari  — 2.750
& reykt svínalæri
dijon dressing - ostur - gúrka
Cajun beef burger & smoked pork shoulder
dijon dressing - cheese - pickles

Spæsí kjúklingalundir á hvítlauksrist  — 2.750
sítrus hrásalat - gráðosta dressing
Spicy buffalo fried chicken open sandwich
citrus coleslaw - blue cheese dressing

Kryddjurtahjúpað lamba — 3.950
ribeye & rauðvínsgljái
grasker & miso puree - smjörsteiktir sveppir
Herb crusted ribeye of lamb & redwine jus
miso and butternut - sautéed mushrooms

Grillað hrossafille & sultaður laukur — 3.950
kartöflu puree - beikon - béarnaise
Grilled fillet of horse & caramelised onion
potato puree - bacon - béarnaise

Homemade Bread & Tapenade — 1.250



Fries & Ketchup — 1.250

Onion Rings with Dijon Dressing — 1.450

Béarnaise / Red wine sauce — 450

Extra dressing — 250



Draft Beer

Kaldi Ljós - Blonde Lager	1.250	1.650
Kaldi Norðan - Amber Ale	1.250	1.650
Kaldi Vikunnar - Ask your waiter	1.250	1.650
Stella Artois - Belgian Pilsner	1.250	1.650
Guinness - Irish Dry Stout	1.650	

40 cl

Borg Brugghús vikunnar - Beer of the week	various prices
Borg Brugghús Úlfur - IPA	1.650
Borg Brugghús Bríó - Pilsner	1.650
Gull Lite - Gluten Free Lager	1.500

Bottled Beer

Stella Artois - Belgian Pilsner	1.350
Sommersby - Apple Cider	1.350
Leffe Blonde - Pale Ale	1.600

Soda

Pepsi, Pepsi Max - 30 cl	550
7UP, Appelsín, Kristall - 25 cl	550
Egils Malt - Traditional Icelandic soft drink - 33 cl	550
S.PELLEGRINO - Sparkling Water - 75 cl	950

Sparkling wine

Lamberti Prosecco Extra Dry - Italy	1.850	6.500
Segura Viudas Brut Reserva Cava - Spain	1.950	6.750
Teresa Rizzi Rosé Spumante - Italy	1.950	
Willm Cremant d'Alsace Brut - France	9.750	

Champagne

Moët & Chandon Brut Impérial	4.450	16.900
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Rosé

Cannonau Di Sardegna DOC Rosato - Italy	1.950	9.750
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White Wine

House Wine - Ask your waiter	1.650	6.500
Maison Barboulot Pays d'Oc - Sauvignon Blanc - France	1.800	7.550
Weingut Frank - Gruner Veltliner - Austria	1.800	7.550
Santa Sofia Le Calderare Garda - Pinot Grigio - Italy	1.850	7.850
Vaucher Père & Fils - Chablis - France	2.450	11.950
Robert Weil - Riesling Trocken - Germany	12.950	
Clos Henry Marlborough - Sauvignon Blanc - New Zealand	8.950	
Henry Bourgois Les Barones - Sancerre - France	10.950	
Moillard Pouilly-Fuisse LGCF - Chardonnay - France	12.950	

Red Wine

House Wine - Ask your waiter	1.650	6.500
Domain Bousquet Reserve Organic - Malbec - Argentina	1.850	7.850
Santa Sofia Valpolicella - Ripasso Superiore - Italy	1.950	9.450
Bodegas Muga Reserva - Rioja - Spain	2.150	10.750
Francois d'Allaines Bourgogne - Pinot Noir - France	2.250	10.950
Renato Ratti Barbera D'Asti DOP - Barbera - Italy	9.950	
Bodegas Bulas Douro DOC Tinto - Portugal	8.550	
Casa Rojo Ribera del Douro - Tempranillo - Spain	9.450	
Chateau de Ribebon Bordeaux Supérieur - France	9.550	
Monte Antico IGP Super Tuscany - Italy	10.450	
Rivetto Barolo DOCG - Serralunga - Italy	15.950	
Bava Barolo di Castiglione Falletto Scarrone - Italy	22.550	

Opening hours: 16:00 - 23:00



@forrettabarinn



forrettabarinn.is



Forréttabarinn T-Shirt — Unisex S - M - L 5.000

House Cocktails



— 2.750

Apricot Delight
Ketel One Vodka, Giffard Abricot Liqueur, Lemon, Foam
Blood Orange Adventure
Malfy Blood Orange Gin, Lemon, Sugar, Foam

Grand Crowberries
Himbrimi London Dry Gin, Lime, Vanilla

Arctic Monkey
Espolón Blanco Tequila, Pineapple, Lime, Ginger, Habanero Bitters

Brenni Basil
Brennivín. Lime, Basil

Diplo In Fashion
Diplomatico Reserva, Vanilla, Old Fashion Bitters

Slippery Slope
Four Roses Bourbon, Aperol, Lemon



Alcohol Free Drinks

Cherry Pie	1.600
Cherry soda, Lime, Apple juice	

Ginger Mama	1.600
Ginger beer, Honey, Lime, Pineapple juice	

Stella Artois - Belgian Pilsner - 0.0%	950
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Borg Brugghús Bríó - Wheat Ale - 0.5%	950
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Borg Brugghús Úlfrún - Session IPA - 0.5%	950
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Bottega Bianco - Sparkling wine - 0.0% - 20 cl	1.850
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Classic Cocktails

— 2.750

Whiskey Sour
Four Roses Bourbon, Lemon, Sugar, Angostura Bitters, Foam

Negroni
Tanqueray, Campari, Cocchi Di Torino

Kiev Mule
Ketel One Vodka, Lime, Ginger Beer

Aperol Spritz
Aperol, Prosecco, Sparkling Water



Local Crafted Spirits

GIN	— 2.000
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Stuðlaberg, Stuðlaberg Pink Gin

Marberg Classic, Marberg Barrel Aged

Himbrimi Old Tom, Himbrimi London Dry

Ólafsson Premium

OTHER	— 2.000
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Hvítserkur Rum, Hvítserkur Spiced Rum

Hovdenak Þrista liqueur

Loki Vodka

Rökkvi Cold Brew Coffee Liqueur

Flóki Single Malt

