

{forréttir}

Svartfugl
rauðrófur, svartur hvítlaukur, morgunfrú

4.280 kr

Reykt hörpuskel
Shallot laukur, gerjaður tómatur, sítróna

4.380 kr

Tómatur og jarðarber
Burrata, grænn tómatur, gremolata

4.180 kr

Reykt ýsa
brennt smjör, skyr, kartöflur

4.180 kr

Grafin gæs
Rauðkál, fennel, geitaostur, hrútaber

4.280 kr

{aðalréttir}

Hreindýr
Jarðskokkar, skessujurt, kartöflur,

11.480 kr

Hrossafillet
Salat, sveppur, bygg

8.780 kr

Skata
gulbeður, dill, mysa

7.180 kr

Skötuselur
hnúðkál, lojrom, grænkál,

7.280 kr

Rauðrófuterrine
shallot, salat, sólblómafræ

7.180 kr

{eftirréttir}

Mysingur
jarðarber, verbena, lakkrís

3.100 kr

Sítrónukaka
lemongrass, morgunfrú, sítróna

2.990 kr

Villibráðamatseðill
24.okt-30.nóv

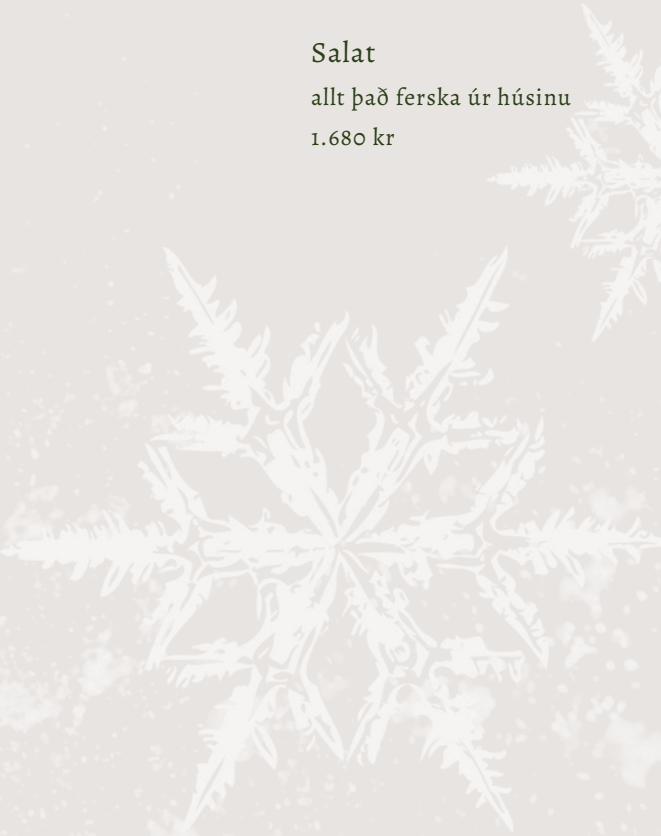
{til hliðar}

Kartöflu bjórbrauð
1.480kr

Kryddjurtasmjör
allt það ferskasta úr húsinu
680kr

Tómatsmjör
tómatur, saltfiskur
1.280 kr

Salat
allt það ferska úr húsinu
1.680 kr



Þriggja rétta villibráðaseðill

Grafin gæs

Rauðkál, fennel, geitaostur, hrútaber

Hrossafillet

kanntarellur, salat, bygg

Mysingur

jarðarber, lakkrís, verbena

12.900kr

með vínpörun

22.800

Sex rétta villibráða veisla úr eldhúsinu

6 rétta matseðillinn er síbreytilegur og samsettur af því besta sem eldhúsið hefur upp á að bjóða hverju sinni.

15.800kr

með vínpörun

29.900kr

Villibráðamatseðill
24. okt - 30. nóv

{starters}

Guillemot	
Beetroot, black garlic, marigold	4.280 kr
Smoked Scallop	
Shallot, fermented tomato, lemon	4.380 kr
Tomato & Strawberry	
Burrata, green tomato, gremolata	4.180 kr
Smoked Haddock	
Browned butter, skyr, potato	4.180 kr
Cured Goose	
Red cabbage, fennel, goat cheese, crowberry	4.280 kr

{mains}

Reindeer	11.480 kr
Jerusalem artichoke, angelica, potato	
Horse Fillet	8.780 kr
salad, mushrooms, barley	
Skate	7.180 kr
Yellow beetroot, dill, whey	
Monkfish	7.280 kr
Kohlrabi, löjrom, kale	
Beetroot Terrine	7.180 kr
Shallot, salad, sunflower seed	

{dessert}

Whey Mousse	3.100 kr
Strawberry, verbena, liquorice	
Lemon Cake	2.990 kr
Lemongrass, marigold, lemon	

{sides}

Potato Beer Bread
4 pieces
1480 kr
Herb Butter
the freshest herbs from
our garden
680 kr
Tomato Butter
tomato and salted cod
1280 kr
Seasonal Salad
fresh from the house garden
1680 kr



A Three-Course menu

Cured Goose

Red cabbage, fennel, goat cheese, crowberry

Horsefillet

salad, mushrooms, barley

Whey Mousse

Strawberry, verbena, liquorice

12.800kr

With selected wines

22.800kr

A Six-Course Wild Game Journey from the Kitchen

The six-course menu changes regularly and is composed of the finest ingredients the kitchen has to offer at any given time.

15.800kr

with selected wines

29.900kr

menu

24.oct-30.nov