



menu

our crumbs... ideal to share

milkbread glazed with brown butter, arctic thyme & fennel	1990
puffed cod skin with angelica, yeast & chili	1790

... and dips with

-sweet tomatoes, straciatella & basil (V)	1950
-capelin roe, sour cream, horseradish & herbs	1450
-grilled paprika, hazelnuts & dukkah (VG)	1450
-whipped cottage cheese, spicy cheddar & grapes (V)	1450

smaller ideal to share

mushroom arancini, feykir & dulse seaweed	2750
fish "crudo" of the moment ask for today's	3450
grilled lamb belly with rhubarb bbq & spiced yogurt	3950
cod wings with our hot sauce & smoked yogurt	3950
laxey salmon with dandelion honey & fermented carrot	4450

bigger

fish of the moment ask for today's	4950
dumplings filled with potatoes & fresh cheese (V)	4450
vegeterian dish of the moment (V)* ask for today's	4950
aged beef hanger with potatoes, næs salad & herb glaze	7950

after

skyr ice cream, whey, oats & sorrel	2750
dessert of the moment* ask for today's	2850



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please let us know about dieteries
or if you're catching the ferry

*can be made vegan



we cook with seasonal produce sourced
in and around the islands.
relaxed, generous and we hope you'll
leave with the feeling of this being a...

næs
experience

milkbread glazed with brown butter, arctic thyme & fennel seeds
puffed cod skin with angelica, yeast & chili
sweet tomatoes, straciatella & basil
capelin roe, yogurt, horseradish & herbs

fish “crudo” of the moment
grilled lamb belly with rhubarb bbq & spiced yogurt

add on? (+1990)
cod wings with our hot sauce, spruce & smoked yogurt

pick either
fish of the moment ask for today's
or
aged beef hanger with potatoes, næs salad & herb glaze

skyr ice cream, oats & sorrel granita

13.990 with fish or 14.990 with beef

we can make the menu vegetarian, but we are unable to offer it lactose-free.
please let us know about dietaries or if you're catching the ferry