

MATSEÐILL

SMÁRÉTTIR

TILVALIÐ AÐ DEILA

BLINIS

Taðreykt bleikja frá Ólafsfirði, sýrður rjómi, bleikjuhrogn & poppað bóghveiti.
3.200,-

FOIE GRAS

Foie gras terrine, smjörsteikt Brioche & norðlenskt rabbarbara-fíkjumauk.
4.200,-

FOCACCIA BRAUÐ

Borið fram með Zangrilli ólífuolíu & íslensku sjávarsalti.
1.900,-

BEIKONVAFÐAR DÖÐLUR

2.100,-

FORRÉTTIR

SESAR SALAT FORRÉTTA STÆRÐ

Romaine salat, sesardressing, kirsuberjatómatar, avókadó,
brauðteningar & Feykir ostur.
3.200,-

BURRATA

Léttmarineraðir tómatar, graslaukur, sýrður skalottlaukur,
grillað brauð & ólífuolía.
3.500,-

HÖRPUSKEL

Graslaukur, soyjaperlur, bleikjuhrogn & Beurre Blanc.
4.600,-

RAUÐRÓFUR

Skessujurtarpesto, Feykir ostur & Buerre Monté.
4.200,-



OFNBÖKUÐ MISO-KRYDDUÐ BLEIKJA Í BANANALAUFI

Bleikja frá Haukamýri, trópískir ávextir, engifer, pikklað chili, sesamfræ, sticky rice, broccolini, pak choi & sítrónugras-kókos Beurre Blanc.

6.800,-

RISTAÐUR KJÚKLINGUR

Pólenta, kirsjuberjatómatar, brokkolíni, maísrif & svartur hvítlaukur.

6.800,-

LAMB ÚR HEIMASVEIT Á TVO VEGU

Brassaður skanki með íslenskum villijurtum, þurrkuðum sveppum & aðalbláberjum.

Steiktur & reyktur hryggvöðvi, skankasoðsósá, nýjar kartöflur, ferskt dill & rôtargrænmeti.

8.900,-

SVART LINGUINE PASTA

Hvítvíns-smjörelaðar stórar rækjur, kirsjuberjatómatar, skalottulaukur, hvítlaukur & chili, ferskar kryddjurtir, fennelblómaduft & sítróna.

6.100,-

NAUTA RIBEYE

Chimichurri dressing, klettsalat, kirsjuberjatómatar, balsámico, Pecorino ostur & ristaðar kartöflur.

10.900,-

Bæta við Bernaisesósu + 800,-

MIDJARÐARHAFS GRÆNMETI

Kúrbítur, tómát-confit, paprika með grilluðu tofu, baba ganoush-mauk, klettsalat, Feykirosti & ólífulíu.

5.600,-

SIGUR-BORGARI

150gr Brisket-nautakjöt, 120gr kanadískur humar hali, klettsalat, rauðlaukur, balsamic glaze, aoili, Brioche hamborgara brauð & franskar.

6.900,-

M E N U

S H A R I N G C O U R S E S

BLINIS

Smoked Arctic char from Ólafsfirði, sour cream, Arctic char roe & “finger” lime.
3.200,-

FOIE GRAS

Foie gras terrine, butter-toasted Brioche, & North Icelandic rhubarb-fig purée.
4.200,-

FOCACCIA BREAD

Served with Zangrilli olive oil & Icelandic sea salt.
1.900,-

BACON-WRAPPED DATES

2.100,-

A P P E T I Z E R S

CAESAR SALAD STARTER SIZE

Romaine lettuce, Caesar dressing, cherry tomatoes, avocado, croutons & Feykir cheese.
3.200,-

BURRATA

Lightly marinated tomatoes, chives, pickled shallots, grilled bread & olive oil.
3.500,-

SCALLOPS

Chives, soypearls, Arctic char roe & Beurre Blanc.
4.600,-

BEETROOT

Lovage pesto, Feykir cheese & Beurre Monté.
4.200,-



M A I N C O U R S E S

OVEN-BAKED MISO-SPICED ARCTIC CHAR IN BANANA LEAF

Arctic char from Haukamýri, tropical fruit, ginger, pickled chilli, sesame seeds, sticky rice, broccolini, pak choi & lemongrass-coconut beurre blanc.

6.800,-

ROASTED CHICKEN

Polenta, cherry tomatoes, broccolini, corn ribs, coriander & black garlic.

6.800,-

LOCAL LAMB COOKED TWO WAYS

Braised shank with Icelandic wild herbs & dried mushrooms.
Pan-seared & lightly smoked lamb fillet with shank jus reduction.
New potatoes, fresh dill & mixed root vegetables.

8.900,-

BLACK LINGUINE PASTA

King prawns, white wine & butter, cherry tomatoes, shallots, garlic & chilli. Fresh herbs, fennel pollen & lemon.

6.100,-

BEEF RIBEYE

Chimichurri dressing, rocket leaves, cherry tomatoes, balsamic & Pecorino cheese. Served with roasted potatoes.

10.900,-

Add Béarnaise sauce + 800,-

MEDITERRANEAN VEGETABLES

Zucchini, tomato confit, bell pepper with grilled tofu, baba ganoush purée, arugula, Feykir cheese & olive oil.

5.600,-

SIGUR-BURGER

150gr brisket beef patty, 120gr Canadian lobster tail, arugula, red onion, balsamic glaze & aioli in a Brioche bun.

Served with fries.

6,900,-