STARTER

Hunangsbakaður brie 3.490kr
með heslihnetum & focaccia brauði
Honey baked brie
with hazelnuts and focaccia bread

Gúllasúpa 3.990 kr
með grænni olíu & focaccia brauði
Goulash soup
with focaccia bread

Grilluð tígrisrækjur spjót 4.390 kr
með chili engiferi marineringu, aioli, pico de gio & stökkum skarlotlauki
Grilled tiger prawn skewers
with chili ginger marinade, aioli, pico de gallo and crispy shallots

Bleikju croquettes 4.490 kr
með m*arinara sósu, basil & stracciatella osti*
Arctic Char Croquettes
with marinara sauce, basil and stracciatella.

MAIN

Nautalund 200gr 8.990 kr - 100gr 5.990 kr
með sæt sýrðum rauðrófum, gljáðum gulrótum, sellerí
rótar mauki & rauðvíns soð sósu
Beef Tenderloin
with sweet pickled beetroot, glazed carrots, celeriac
purée and red wine jus

Bleikja 6.990 kr
með graskersmauki, grilluðu blað káli,
stökkri parmaskinku & hollandaise sósu
Arctic Char
with butternut squash purée, grilled pak choi,
crispy prosciutto and hollandaise sauce

Grillaður kúrbítur 5.890 kr V
með perlu bygg risotto, bökuðum tómötum,
grilluðu blað káli & stökkum skarlotlauki
Grilled Zucchini
with pearl barley risotto, roasted tomatoes, grilled pak choi
and crispy shallots

Glóð Hamborgari 3.980 kr
með ostur, trufflu mæjó, salat,
buff tómatur, pikkluðum rauðlauk & súrar gúrkur.
Borið framm með frönskum
Glóð Hamburger
with cheese, truffle mayo, salad,
buff tomato, pickled onions and pickled cucumber.
Served with fries

MEÐLÆTI / SIDES

Steikt grænmeti **1.390 kr**
Sautéed Vegetables

Stökk smælki **1.390 kr**
með parmesan og stökku hvítlauk
Crispy Baby Potatoes
With Parmesan and crispy garlic

Franskar / Sætar franskar **1.590 kr**
French Fries / Sweet Potato Fries

SÓSUR/ SAUCES

Bernaise sósa **790 kr**
Béarnaise sauce

Soðgljái **650 kr**
Meat glaze

DESSERTS

súkkulaðikaka 2.590 kr
salthnetu marengs, karamellu sósu & vanilluís
Chocolate Cake
salted peanut meringue, caramel sauce and vanilla ice cream.

Gúddís þrenna 2.590 kr úr heimabyggð
Gúddís Trio Locally made

Créme brulée 2.590 kr
Berja gel, haframjölsmulningur, rabarbaraís & fersk ber
Crème Brûlée
Berry gel, oat crumble, rhubarb ice cream and fresh berries.

Kaffidrykkir / Coffee drinks

Espresso	**650 kr**
Café Americano	**690 kr**
Café latte	**720 kr**
Cappuccino	**720 kr**
Te / Tea	**650 kr**

Koniak

Gautier XO	**2.490 kr**
Larsen VS	**2.490 kr**
Hennessy VSOP	**2.490 kr**

Whiskey

Woodford Reserve Bourbon	**2.100 kr**
Jack Daniels	**2.100 kr**
Jameson	**2.100 kr**

Líkjör

Baileys	**1.000 kr**
Tia Maria	**1.000 kr**
Cointreau	**1.300 kr**
Limoncello	**1.000 kr**
Grappa	**1.200kr**

PIZZA

Margaríta 2.900 kr
Mozzarella, basil, maukaðir tómatar
Margharita
Mozzarella, basil, tomato puree

Geit og pistasíur 3.790 kr
Balsamik gljái, mozzarella, geitaostur frá Geitagott, klettasalat, pistantuhnetur og hunang
Goat and Pistachios
Balsamic glaze, mozzarella, goat cheese from Geitagott, rock salad, pistachios, and honey

Quattro formaggi 3.890 kr
Mozzarella, geitaostur, brie og parmesan
Quattro formaggi
Mozzarella, goat cheese, brie and parmesan

Sweet and Spicy 3.450 kr
Pepperoni, jalapeno og hunang
Sweet and Spicy
Pepperoni, jalapeno and honey

Brie og pera 3.990 kr
Perur, bacon, brie, hvítlaukssmiór, chili flógur og salthnetur
Brie and pear
Pear, bacon, brie, garlic butter, chili flakes and salted nuts

PIZZA

Foringinn 3.890 kr
Pepperoni, laukur, svartar ólífur og græn piparkorn
Pepperoni, onion, black olives and green pepper

Parma Rucola 3.890 kr
Parmesan, hráskinka, klettasalat og balsamik gljái
Parma Rucola
Parmesan, parma ham, arugula and balsamic glaze

Aloha klassísk 3.450 kr
Skinka og ananas
Aloha classic
Ham and pineapple

Aragosta 4.290 kr
með humri og hvítlauksolíu
Aragosta
with lobster and garlic oil

Búðu til bína eigin / Make you own

Pizza - one topping 3.200 kr
Pizza - two toppings 3.400 kr
Pizza - three toppings 3.600 kr

Álegg í boði:
Pepperoni, skinka, beikon, parmesan, brie, jalepeno, ananas, sveppir, ólífur, spínat, hvítlaukur, laukur, hunang.

Toppings:
Pepperoni, ham, bacon, parmesan, brie, jalapeno, pineapple, mushrooms, olives, spinach, garlic, onion, and honey.