

## HÁDEGISVERÐARSEÐILL

Þriggja rétta matseðill

að vali kokksins

5.390

## LUNCH MENU

Three course menu

Chef's choice

5.390



## FORRÉTTIR / STARTERS

### Rauðrófusalat

geitaostur, rauðrófur, klettsalat, heslihnetur og trufflu majónes

### Beetroot salad

goat cheese, beetroots, rucola, hazelnuts and truffle mayonnaise

1.790

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### Skelfisksúpa

humar, hörpuskel og bláskel

### Shellfish soup

langoustine, scallop and blue mussels

2.190

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### Laxa ceviche

paprika, garðakarsi, soja, sesamkex, yuzu og jalapenó majónes

### Salmon ceviche

red peppers, garden cress, soy, sesame crackers, yuzu and jalapeno mayonnaise

2.290

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## BARNAMATSEÐILL / CHILDREN'S MENU

### Samloka

skinka, ostur, franskar og tómatsósa

### Sandwich

ham, cheese, french fries and ketchup

1.500

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### Hamborgari

frankar og tómatsósa

### Hamburger

french fries and ketchup

1.500

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*Eingöngu fyrir 12 ára og yngri / only for 12 years old and younger*



## AÐALRÉTTIR / MAIN COURSES

### Hamborgari 150 gr.

beikon, camembert, karamelliseraður rauðlaukur, sinnepsfræ, chillimajónes og krullufranskar

### Hamburger 150 gr.

bacon, camembert, caramelized red onion, mustard seeds, chili mayonnaise and curly fries

2.890

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### Fiskur dagsins

sá ferskasti í dag

### Fish of the day

the freshest fish available

3.290

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### Hnetusteik

nípumauk, sýrt grænmeti, grænkál og heslihnetu vinaigrette

### Nut roast

parsnip purée, pickled vegetables, kale and hazelnut vinaigrette

3.890

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### Nautalund

perlulaukur, jarðskokkamauk, rösti kartafla og madeira sósa

### Beef Tenderloin

pearl onion, Jerusalem artichokes purée, rösti potato and madeira sauce

5.390

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## EFTIRRÉTTIR / DESSERTS

Ostaplatti  
Cheese platter 2.290

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Eftirréttur dagsins  
Dessert of the day 1.690

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Kaka dagsins  
Cake of the day 1.690

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