

KVÖLDVERÐUR

DINNER



SKELFISKSÚPA kræklingur, hörpuskel, humarhali, dill, sýrðar agúrkur, jurtir SHELLFISH SOUP mussels, scallop, lagoustine, dill, pickled cucumber, herbs	2750,-
GRÆNMETISSÚPA spyrjið þjóninn VEGETABLE SOUP ask the waiter	1990,-
GRAFIN ÆR sýrðar rauðrófur, dill, heslihnetur, stökkt brauð, sýrður rjómi, piparrót CURED MUTTON pickled beetroot, dill, hazelnuts, crispy bread, crème fraiche, horseradish	2650,-
GRILLAÐ HJARTASALAT (grænkeravænt) rabarbari, birkiolía, hvannarmæjónes, brauðteningar GRILLED LITTLE GEM(vegan) rhubarb, birch oil, angelica mayonnaise, cruton	2100,-

LAMBAHRYGGUR djúpsteikt skankakröketta, grillaðar íslenskar gulrætur, skessujurtangljái LAMB FILET deepfried shank crouquette, grilled icelandic carrots, lovage sauce	6150,-
NAUTALUND spínat, brenndur hvítlaukur, grillaður laukur, soðkartafra, soðsósa BEEF TENDERLOIN spinach, burnt garlic, grilled onion, fondant potato, stocksauce	6500,-
PORSKUR grillað toppkál, rækjur, grænn pipar, nýjar kartöflur, skessujurt og smjörsósa COD grilled point cabbage, shrimps, green pepper, new potatoes, lovage & beurre blanc	5900,-
GRÆNKERARÍSOTTÓ sveppir, salatlaukur, „parmesan“, heslihnetur VEGAN RISOTTO mushrooms, salad onion, “parmesan“, hazelnuts	4990,-

SKYR & HVÍTSÚKKULAÐI greni, sýrðar og ferskar agúrkur, agúrku krapís SKYR & WHITE CHOCOLATE pine, pickled & fresh cucumber, cucumber granita	2150,-
JARÐABER & JÓGÚRT þurrkað og frosið jógúrt, lavender, garðablóberg, fersk jarðaber STRAWBERRIES & YOGHURT dried & frozen yoghurt, lavender, arctic thyme, fresh strawberries	2250,-
HINDBER & LAKKRÍS lakkrískrem og ís, sætt smjördeig, hindber, kerfill RASPBERRIES & LIQUORICE liquoricecurd & ice cream, sweet puff pastry, raspberries, wild chervil	1990,-

PRIGGJA RÉTTA AÐ VALI MATREIÐSLUMANNSINS THREE COURSE CHEFS CHOICE	7500,-
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BARNAMATSEÐILL

CHILDRENS MENU



Hamborgari franskar og tómatsósa Hamburger French fries and ketchup	1500,-
Fiskur franskar eða kartöflumús Fish French fries or mashed potatoes	1500,-
Lamb franskar eða kartöflumús Lamb French fries or mashed potatoes	1500,-

Eingöngu fyrir börn 12 ára og yngri

Only served for children 12 years old and younger

HÚSVÍN

HOUSE WINES



HÚSVÍNIN - THE HOUSE WINES

KAMPAVÍN - CHAMPAGNE

GLASS / BOTTLE

MÖET & CHANDON BRUT 2800,- 16900,-

FREYÐIVÍN - SPARKLING WINE

PICCINI PROSECCO BRUT 1490,- 6900,-

HVÍTVÍN - WHITE WINES

ÍTALÍA/ITALY
BARONE MONTALTO PINOT GRIGIO 1490,- 5900,-

SÍLE / CHILE
CONO SUR BICICLETA RESERVE CHARDONNAY 1590,- 6990,-

FRAKKLAND / FRANCE
GÉRARD BERTRAND RÉSERVE SPÉCIALE SAUVIGNON BLANC 1750,- 8490,-

RAUÐVÍN - RED WINES

ÍTALÍA / ITALY
PODERI DAL NESPOLI PRUGNETO DI ROMAGNA 1590,- 6990,-

SÍLE / CHILE
CONO SUR BICICLETA RESERVE CABERNET SAUVIGNON
GLAS 15 SL. / GLASS 15 CL. FLASKA 75 SL. / BOTTLE 75 CL. 1590,- 6990,-

FRAKKLAND / FRANCE
CÔTES DU RHÔNE, DOMAINE GUIGAL 1790,- 8890,-

EFTIRRÉTTARVÍN - DESSERT WINE

FRAKKLAND / FRANCE
CASTELNAU DE SUDIRAUT SAUTERNES 1560,-

UNGVERJALAND / HUNGARY
DISZNÓKÖ TOKAJ ASZÚ 6 PUTTONYOS 2008 1890,-

DRYKKIR

DRINKS

FREYÐANDI HANASTÉL FIZZY COCKTAILS

HÚSAFELL ROYALE

HEIMALAGAÐ BLÁBERJA OG BLÓÐBERGS SÍRÓP OG FREYÐIVÍN 2000,-
HOMEMADE BLUEBERRY AND THYME SIRUP AND SPARKLING WINE

FRESH JAKUB

LIMONCELLO DI CAPRI, SÍTRÓNUSAFI OG PROSECCO 2000,-
LIMONCELLO DI CAPRI, LEMON JUICE AND PROSECCO

HANASTÉL COCKTAILS

THE BIRCH SOUR

BIRKIR, BJÖRK, SÍTRÓNA, SYKURSÍRÓP OG EGGJAHVÍTA 2300,-
BIRKIR, BJÖRK, LEMON, SUGAR SYRUP AND EGG WHITE

THE TREES OUTSIDE THE WINDOW

BIRKI SNAFS, BIRKI LÍKJÖR, AGÚRKURBITUR, TÓNIK SÚRALDIN OG SVARTUR PIPAR 2400,-
BIRCH SNAPS, BIRCH LIQUEUR, CUCUMBER BITTER, TONIC LIME & BLACK PEPPER

HÚSAFELL PHIL COLLINS

ÁRSTÍÐAR ILMAÐ GIN, SÍTRÓNUSAFI, SYKURSÍRÓP OG SÓDAVATN 2200,-
SEASONAL INFUSED GIN, LEMON JUICE, SUGAR SIRUP AND SPARKLING WATER

FELLAGIN

SÓLSELJU BRAGÐBÆTT GIN, FJÓLULÍKJÖR, FERSKJULÍKJÖR, SÍTRÓNA OG SYKURSÍRÓP 2400,-
BRENNIVÍN, VIOLET LIQUEUR, PEACH LIQUEUR, LEMON AND SUGAR SIRUP

**BJÓR
BEER**

Á KRANA / DRAFT - 0,4L

EGILS GULL LAGER	1100,-
TUBORG CLASSIC	1200,-

Á FLÖSKU / BOTTLED

BRÍÓ GERMAN STYLE PILSNER	1200,-
BOLI PREMIUM LAGER	1300,-
KRONENBOURG BLANC	1200,-

FROM BORG ICELANDIC CRAFT BREWERY

SNORRI ICELANDIC ALE	1590,-
ÚLFUR INDIA PALE ALE	1650,-
LEIFUR NORDIC SAISON	1780,-
MYRKVI PORTER ALE	1650,-

FROM ÖLVISHOLT ICELANDIC MICROBREWERY

LAVA SMOKED IMPERIAL STOUT	2150,-
SLEIPNIR PALE ALE	1550,-
MÓRI RED ALE	1790,-

NON ALCOHOLIC BEER

KROMBACHER PILS 0,5%	490,-
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GOSDRYKKIR - SOFT DRINKS

PEPSI, PEPSI MAX, 7UP, GINGER ALE, APPELSÍN, KRISTALL	450,-
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SAFAR - JUICE

APPELSÍNU EÐA EPLASAFI	350,-
ORANGE OR APPLE JUICE	
TRÖNUBERJASAFI - CRANBERRY JUICE	

VÍNSEÐILL

WINE MENU



KAMPAVÍN

CHAMPAGNE

BILLECART SALMON RESERVÉ BRUT	20990,-
MOÉT & CHANDON ROSÉ	22900,-
DOM PÉRIGNON 2005	53900,-

HVÍTVÍN

WHITE WINE

FRAKKLAND/FRANCE

ALSACE

PFAFF BLACK TIE, 2017	8490,-
JEAN BIECHER & FILS RIESLING SCHOENENBOURG, ALSACE GRAND CRU, 2017	8750,-

BURGUNDY

DOMAINE DE LA MOTTE CHABLIS, 2017	10590,-
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SANCERRE

PASCAL JOLIVET SANCERRE, 2017	12390,-
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ITALÍA/ITALY

VENETO

PIEROPAN SOAVE CLASSICO, 2017	9090,-
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UMBRIA

BRAMITO CHARDONNAY CASTELLO DELLA SALA, 2017	9890,-
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MARCHE

VILLA BIANCHI VERDICCHIO DEI CASTELLI DI JESI CLASSICO	7250,-
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SPÁNN/SPAIN

PENEDÉS

TORRES FRANSOLA SAUVIGNON BLANC, 2017 13900,-

GALICIA

CASA ROJA LA MARIMORENA ALBARIÑO, 2017 9990,-

BANDARÍKIN/USA

COLUMBIA VALLEY

CHARLES & CHARLES CHARDONNAY, 2016 9480,-

NÝJA SJÁLAND/NEW ZEALAND

MARLBOROUGH

CLOUDY BAY SAUVIGNON BLANC, 2018 12500,-

MATUA VALLEY SAUVIGNON BLANC, 2017 7990,-

RAUÐVÍN

RED WINE

FRAKKLAND/FRANCE

BURGUNDY

CHÂTEAU DE SANTENAY PINOT NOIR VIEILLES VIGNES, 2016 10790,-

BORDEAUX

CHÂTEAU CANTENAC BROWN, MARGAUX GRAND CRU CLASSÉ, 2014 26990,-

CHÂTEAU CORCONNAC HAUT MEDOC CRU BOURGEOIS, 2013 10290,-

RHÔNE

CHÂTEAUNEUF DU PAPE OLIVIER RAVOIRE, 2016 17290,-

BOUTINOT „LA CÔTE SAUVAGE“ CAIRANNE COTES DU RHÔNE VILLAGES, 2016 9200,-

LANGUEDOC-ROUSSILLION

GÉRARD BERTRAND CHÂTEAU LA SAUVIEGEONNE CUVÉE PICA BROCA, 2016 10210,-

GÉRARD BERTRAND RÉSERVE SPÉCIALE SYRAH, 2016 8990,-

ÍTALÍA/ITALY

VENETO

BOLLA AMARONE VALPOLICELLA, 2013 18290,-

TOSCANA

ISOLE E OLENA CHIANTI CLASSICO RISERVA, 2015 12490,-

ANTINORI TIGNANELLO „SUPER TOSCANA“, 2015 35490,-

VILLA AL CORTILE BRUNELLO DI MONTALCINO, 2014 15590,-

TENUTA LUNELLI ALIOTTO, 2015 9960,-

SPÁNN/ SPAIN

RIOJA

ALTOS R RESERVA TEMPRANILLO, 2012 12990,-

TORRES ALTOS IBÉRICOS CRIANZA TEMPRANILLO, 2015 9990,-

RIBERA DEL DUERO

TORRES CELESTE CRIANZA TEMPRANILLO, 2016 10590,-

COSTES DEL SEGRE

TORRES PURGATORI COSTERS DEL SEGRE, 2014 15990,-

NAVARRA

ARTAZU PASOS DE SAN MARTIN, 2015 15160,-

BANDARÍKIN/USA

CALIFORNIA

THREE THIEVES RED BLEND, 2015 8600,-

ÁSTRALÍA/AUSTRALIA

SOUTH AUSTRALIA

PETER LEHMAN THE BAROSSAN SHIRAZ, 2017 9650,-

PENFOLDS BIN 28 KALIMNA, 2015 14350,-

PENFOLDS GRANGE SHIRAZ, 2011 156990,-

NÝJA SJÁLAND/NEW ZEALAND

MARLBOROUGH

MATUA PINOT NOIR 10500,-

ARGENTÍNA/ARGENTINA

MENDOZA

TRIVENTO LEJANAMENTE JUNOTS MALBEC/CABERNET FRANC, 2014 15990,-

LÍBANON/LEBANON

BEKAA VALLEY

CHÂTEAU MUSAR, 2011 16990,-

RÓSAVÍN

ROSÉ

ÍTALÍA/ITALY

BOLLA BARDOLINO VENETO ITALY, 2017, 375 ML. 3990,-

NESPOLI FILARNO ROSA, 2018 6190,-

SÍLE/CHILE

SANTA DIGNA ROSÉ, 2018 7990,-

STYRKT VÍN FORTIFIED WINE

SÉRRÍ / SHERRY

HARVEY'S BRISTOL CREAM, 6CL	1250,-
PORTVÍN - PORT	
COCKBURN'S WHITE, 6CL	1450,-
TAYLOR'S TAWNY 10 YEARS, 6CL	1750,-

STERKT SPIRITS

KONÍAK / COGNAC

HENNESSY VSOP	1990,-
HENNESSY XO	4050,-
LARSEN VSOP	1600,-
LARSEN XO	2500,-

BRANDÍ/BRANDY

TORRES 15Y IMPERIAL	1350,-
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ARMAGNAC

JANNEAU 5Y	1100,-
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CALVADOS

BOULARD GRAND SOLAGE	1400,-
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GRAPPA

POLI MOSCATO	1200,-
POLI PINOT	1200,-
POLI CLEOPATRA	1500,-

VISKÍ/WHISKY

IRISH

TEELING WHISKEY SMALL BATCH RUM	1780,-
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SINGLE MALT

TALISKER 10 YEARS	1500,-
GLENFIDDICH 12 YEARS	1350,-
LAGAVULIN 16 YEARS	2200,-

BLENDED

DIMPLE 15 YEARS	1300,-
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BOURBON

JACK DANIELS OLD NO.7	1250,-
BULLEIT BOURBON	1300,-

RYE

BULLEIT RYE	1300,-
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<u>GIN</u>	
ÍSAFOLD GIN	950,-
BOMBAY SAPPHIRE	1200,-
TANQUERAY DRY GIN	1200,-
TANQUERAY 10	1800,-
EINIBERJAGIN – JUNIPER GIN 64° REYKJAVÍK DISTILLERY	1300,-
HENDRICKS	1400,-
ANGELICA GIN 64° REYKJAVÍK DISTILLERY ICELAND	1700,-

<u>MIXERS</u>	
THOMAS HENRY TONIC	400,-
THOMAS HENRY GINGER ALE	400,-
GINGER BEER	400,-

<u>VODKA</u>	
REYKA VODKA	1200,-
BJARKI VODKA FROM ICELANDIC BIRCH	1400,-
KOSKENKORVA PREMIUM VODKA	1100,-
KETEL ONE	1200,-

<u>ROMM/RUM</u>	
PAMPERO BLANCA RUM	1100,-
PLANTATION RUM GUYANA 1990	1500,-
HAVANA CLUB SELECCIÓN DE MAESTROS	1650,-
CAPTAIN MORGAN SPICED RUM	1100,-

<u>TEQUILA</u>	
SIERRA SILVER	1100,-
DON JULIO BLANCO	1500,-

<u>SNAFSAR/SNAPS</u>	
BRENNIVÍN	1100,-
BIRKIR	1350,-

<u>BITTERS & VERMOUTH</u>	
APEROL - 6CL	1100,-
CAMPARI - 6CL	1200,-

MARTINI BIANCO - 6CL	1100,-
MARTINI EXTRA DRY - 6CL	1100,-
JAGERMEISTER - 3CL	1000,-
FERNET BRANCA - 3CL	1000,-

LÍKJÖRAR

LIQUORS

BAILEYS	1000,-
KAHLÚA	1000,-
DISARONNE AMARETTO	1150,-
BJÖRK	1250,-
GRAND MARNIER CORDON ROUGE	1250,-
BAYOU SATSUMA ORANGE RUM LIQUER	1200,-
LIMONCELLO DI CAPRI	1350,-

KAFFI & TE

COFFEE & TEA

AMERICANO	500,-
ESPRESSO	430,-
CAPPUCCINO	500,-
CAFÉ LATTE	500,-
MACCHIATO	500,-
LATTE MACCHIATO	500,-
SWISS MOCHA	600,-
HEITT SÚKKULAÐI / HOT CHOCOLATE	600,-
TE / TEA	500,-
TVÖFALDUR / DOUBLE	100,-

HÁDEGISSEÐILL

LUNCH MENU



SKELFISKSÚPA kræklingur, hörpuskel, dill, sýrðar agúrkur, jurtir 2750,-
SHELLFISH SOUP mussels, scallop, dill, pickled cucumber, herbs

GRÆNMETISSÚPA spyrjið þjóninn 1990,-
VEGETABLE SOUP ask the waiter

GRÆNT SALAT klettasalatpestó, romaine, sýrður laukur, súreigsbrauð, blómkál 1890,-
GREEN SALAD rocket pesto, romaine, pickled onion, sourdough bread, cauliflower

HEIMILISMATUR DAGSINS 2200,-
SOUL FOOD OF THE DAY

HAMBORGARI 140 gr. borgari, salatblað, sýrðar agúrkur, mæjónes, tómatsulta, ostur 2650,-
HAMBURGER 140 gr. burger, lettuce, pickled cucumber, mayonnaise, tomato jam, cheese

RIF-AUGA 250 gr. danskt nautarif-auga, franskar, rauðvínssósa, salat 4990,-
RIB-EYE 250 gr. danish rib-eye, french fries, red wine sauce, salad

VOLG SÚKKULAÐIKAKA ís, ber 1990,-
WARM CHOCOLATE CAKE ice cream, berries

ÍS OG BER 1890,-
ICE CREAM & BERRIES