



FESTIVE MENU

Fimm frábærir réttir og gómsætur eftirrættur

FORDRYKKUR

Glas af freyðivíni

TÚNFISKUR

Léttgrillaður túnfiskur, avókadómauk, engifer, sesamfræ, sýrð vatnsmelóna

BLEIKJA Á SALTBLOKK FRÁ HIMALAYA

Hægelduð bleikja, yuzu trufflu mayo, stökkt quinoa, epli

ÍSLENSKT LANDSLAG

Lambatartar, sýrður rauðlaukur, reyktur rjómaostur, graslauks-mayo, ediksnjör

LANGA

Pönnusteikt langa, sellerírót, sellerírótarpurée, broccolini, smælki, Bagna Cauda

KOLAGRILLUÐ NAUTALUND

Sellerírótar-purée, reyktir sveppir, karamelluseraður laukur, bernaisesósa

SÚKKULAÐI RÓS

Súkkulaðimousse, hindberjahlaup, Sacherbotn

14.900 kr. á mann

VÍNPAKKI

Njóttu matseðilsins til fulls með vínnum sem smellpassa með réttunum 14.900 kr. á mann

GLEÐILEGA HÁTÍÐ

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→ AÐALRÉTTIR ←

FRÁ LANDI

VISTVÆNN KJÚKLINGUR, 6.990 kr.
grillaður kjúklingur, gulbeður, sætkartöflumauk, geitaostur, lardo- og sítrónublóðbergsgljái

LAMBA KÓRÓNA, 8.990 kr.
hægeldað lambafille, súrsaður skalottlaukur, gulrætur, bökuð seljurót, dill-spínatkrem, sinnepssósa

KOLAGRILLUÐ NAUTALUND, 8.990 kr.
Sellerírótar-purée, reyktir sveppir, karamelluseraður laukur, bernaisesósa

BLÓMKÁL Á TVÖ VEGU, 4.990 kr.
bakað, blómkálsfroða, furuhnetu- og blómkálspurée, mangó, grænkál, graskersfræ

RIB EYE DANISH CROWN, 9.990 kr.
ofnbakaðar gulrætur, reyktir sveppir, laukseyði

ÚR SJÓ

LAX, 6.990 kr.
kolagrillaður lax, bok choy, sveppir, barbecuesósa tónuð með íslensku, lífrænu svörtu tei

LANGA, 6.990 kr.
pönnusteikt, sellerírót, sellerírótarpurée brokkólíni, smælki, Bagna Cauda

→ SMÁRÉTTIR ←

FRÁ LANDI

NAUTACARPACCIO, 3.990 kr.
sveppaduxelle, parmesan flögur, foie gras

ÍSLENSKT LANDSLAG, 3.990 kr.
lambatartar, sýrður rauðlaukur, reyktur rjómaostur, graslauks-mayo, ediksnjör

ÖND & VAFFLA, 4.990 kr.
hægeldað andalæri, karamelluseruð epli, belgísk vaffla, maltsósa

ÚR SJÓ

BLEIKJA Á SALTBLOKK FRÁ HIMALAYA, 3.990 kr.
hægelduð bleikja, yuzu trufflu mayo, stökkt quinoa, epli

TÚNFISKUR, 3.990 kr.
léttgrillaður túnfiskur, avókadómauk, engifer, sesamfræ, sýrð vatnsmelóna

HUMAR & TÍGRISRÆKJA, 4.990 kr.
pönnusteiktur kanadískur humar og tígrisrækja, steikt hvítlauks-mayo, paprikusósa, grænbauna og avókadó purée

MEDLÆTI

TRUFFLAÐAR FRANSKAR með truffluolíu og parmesan	1.890 kr.
OFNBAKAÐAR GULRÆTUR með svart hvítlauks- og gulrótarpurée	1.890 kr.
ASPAS, dill-spínatkrem, parmesan, blandaðar hnetur	1.990 kr.
BROKKÓLÍNI, chimi churri, blandaðar hnetur	1.990 kr.



FESTIVE MENU

Five delicious courses and a sweet dessert

APERITIF

Glass of sparkling wine

TUNA

Grilled tuna, avocado purée, ginger, sesame seeds, pickled watermelon

SEA TROUT ON A HIMALAYAN SALT BLOCK

Slow cooked icelandic sea trout, yuzu truffle mayo, crunchy quinoa, apple

ICELANDIC LANDSCAPE

Lamb tartar, pickled red onions, smoked cream cheese, chives mayo, vinegar snow

LING

Pan fried ling, celeriac, celery purée, broccolini, baby potatoes, Bagna Cauda

CHAR-GRILLED BEEF TENDERLOIN

Celeriac purée, smoked mushrooms, caramelized onions, bernaise

SÚKKULADI RÓS

Chocolate mousse, raspberry gel, Sacher layer

14.900 kr. per person

WINE MENU

Enjoy the menu to the fullest with our special wine pairing 14.900 kr. per person

HAPPY HOLIDAYS

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MAIN COURSES

SMALL PLATES

FROM LAND

FREE RANGE CHICKEN, 6.990 kr.
grilled chicken, yellow beet, sweet potato purée, goat cheese, lardo and lemon thyme glaze

RACK OF LAMB, 8.990 kr.
slow cooked lamb fillet, leeks, pickled shallots, carrots, baked celeriac, dill-spinach cream, mustard sauce

CHAR-GRILLED BEEF TENDERLOIN, 8.990 kr.
Celeriac purée, smoked mushrooms, caramelized onions, bernaise

CAULIFLOWER TWO WAYS, 4.990 KR.
baked, cauliflower foam, pine nut and cauliflower purée, kale, pumpkin seed

RIB EYE DANISH CROWN, 9.990 KR.
baked carrots, smoked mushrooms, sweet onion broth

FROM SEA

SALMON, 6.990 kr.
Charcoal grilled salmon, broccolini, mushrooms, organic Icelandic black tea infused barbecue sauce

LING, 6.990 kr.
pan fried ling, celeriac, celery purée, broccolini, baby potatoes, Bagna Cauda

FROM LAND

BEEF CARPACCIO, 3.990 kr.
mushroom duxelle, parmesan chips, foie gras

ICELANDIC LANDSCAPE, 3.990 kr.
lamb tartar, pickled red onions, smoked cream cheese, dill oil, vinegar snow

DUCK & WAFFLE, 4.990 kr.
crispy leg confit, caramelized apples, Belgian waffle, Icelandic root beer sauce

FROM SEA

ARCTIC CHAR ON A HIMALAYAN SALT BLOCK, 3.990 kr.
slow cooked icelandic sea trout, yuzu truffle mayo, crunchy quinoa, apple

TUNA, 3.990 kr.
grilled tuna, avocado purée, ginger, sesame seeds, pickled watermelon

LOBSTER TAILS & TIGER SHRIMP, 4.990 kr.
pan fried Canadian lobster and tiger shrimp, roasted garlic mayo, red pepper sauce, green pea and avocado purée

SIDE DISHES

POSH FRIES with truffle oil and parmigiano 1.890 kr.

OVEN BAKED CARROTS with black garlic and carrot purée 1.890 kr.

ASPARAGUS, dill spinach spread, parmesan, mixed nuts 1.990 kr.

BROCCOLINI, chimi churri, mixed nuts 1.990 kr.

PLEASE NOTIFY YOUR WAITER OF ANY FOOD ALLERGIES OR INTOLERANCES