

Starters

Wild Mushroom Soup

Wild mushroom soup with assorted mushrooms and pickled local mushrooms

2.600 ISK

Cured Salmon

Cured salmon with toasted bread, salad and dill sauce

2.500 ISK

Reindeer

Reindeer carpaccio with parmesan, truffle oil and rucola

3.500 ISK

Salad

Mixed salad with croutons, cucumber, carrots, toasted seeds, parmesan and dried cranberries

Available as vegan option

2.300 ISK

Scallops

Pan-fried scallops with apples, chervil, baked garlic, langoustine crumble and rucola powder

3.300 ISK

Main courses

Risotto

Risotto with parmesan, mushrooms,
leek and almond

Available as vegan option

4.600 ISK

Cod

Lightly cured cod with lemon,
Jerusalem artichokes and dill sauce

5.100 ISK

Salmon

Salmon with sweet potato purée, apples, mustard seeds,
fried broccoli, granola and white wine sauce

5.200 ISK

Lamb

Fillet of lamb with carrots, "pommes Anna" potato and arctic thyme glaze

*Chef recommends the lamb **medium***

6.900 ISK

Beef

Beef bourguignon with mushrooms, bacon and spring onion

*Chef recommends the beef **medium rare***

7.600 ISK

Desserts

Chocolate

Chocolate ball with mascarpone,
caramel, macaron and almond ice cream

2.300 ISK

Recommended wine

64° Rhubarb liquor

1.200 ISK

Chocolate Cake

Chocolate cake with caramel mousse
& cherry ice cream

2.300 ISK

Recommended wine

64° Blueberry liquor

1.200 ISK

Ice Cream

Selection of ice cream with
oatmeal crumble and berries

2.300 ISK

Recommended wine

Sauternes Pr Cru Supérieur wine, Bordeaux

900 ISK

Almonds ^(V)

Chocolate & almond ganache with coconut
sorbet, toasted almonds and espresso

2.300 ISK

Recommended wine

Sandeman Tawny Porto

900 ISK

Cheese Plate

Specially selected cheeses with bell pepper &
chili jam, dried cranberries, honey and crackers

2.400 ISK

Recommended wine

Sandeman Old Invalid Porto

900 ISK