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Small Bites

Cured Salmon 3490ISK [F, G]

Anise & angelica cured salmon with roe & gravlax sauce
Served with traditional Icelandic flatbread

Burrata 2890ISK [D, GL, N]

Icelandic burrata with confit cherry tomatoes, prosciutto,
pesto & focaccia

Soup Buffet 3990ISK [GL, D, N]

Icelandic meat soup from Reykjadalur & creamy wild mushroom
soup, made with Icelandic ingredients. Served with artisan
bread, accompaniments & our signature Icelandic tea



Shared Platters

Icelandic Gourmet Platter for two 6490ISK [D, GL]

Parma ham, chorizo, Grettir, blue cheese & baked Brie, served
with grapes, redcurrant jelly & seed crackers

Icelandic Gourmet Platter for four 9490ISK [D, GL, F]

Parma ham, chorizo, Grettir, blue cheese & baked Brie, served
with grapes, redcurrant jelly & seed crackers



Focaccia

Steak bread 5490ISK [GL, E, D]

Grilled veal ribeye on focaccia with béarnaise sauce, arugula,
chimichurri, Jerusalem artichokes, sautéed mushrooms & pickled
red onion

Prawn bread 3890ISK [GL, E, CR]

King prawns on focaccia, arugula, lemon mayonnaise, pear salad
& puffed linguine

Mushroom bread 3690ISK [GL, V]

Focaccia with vegan chive cream cheese, arugula, smoked
mushrooms, chimichurri & Jerusalem artichoke



Salad

Grilled Veal Salad 4990ISK [GL, D, E, F]

Grilled veal with Caesar dressing, red onion, croutons & Parmesan

King Prawn Salad 3990ISK [SF, N, SE, G]

King prawns with wasabi leaves, wasabi nuts, kohlrabi, sesame
vinaigrette, pear & cherry tomatoes

Allergen abbreviations:

GL = Gluten · D = Dairy · E = Egg · F = Fish ·
SF = Contains Seafood · N = Nuts · SE = Sesame ·

[EN]

Pizza

Truffle 3990ISK [GL, D]

Tomato sauce & mozzarella topped
with bresaola, truffle cream cheese,
truffle honey & arugula

Salame 3790ISK [GL, D]

Tomato sauce & mozzarella topped
with pepperoni & nduja

Parma 3990ISK [GL, D]

Tomato sauce & mozzarella topped
with Parmesan, Parma ham & arugula

4 Formaggi 4290ISK [GL, D]

Garlic oil & mozzarella topped with
Brie, Parmesan & blue cheese,
finished with redcurrant jelly
arugula

Margherita 3190ISK [GL, D]

Tomato sauce & mozzarella topped
with Parmesan, oregano & fresh
basil

Side Dish

Potato gratin 1990ISK [D]

Baby potatoes in a cacio e pepe
sauce with mozzarella

Dessert

Lemon Posset 2890ISK [D, G]

Creamy lemon skyr mousse with salt
caramel crumble, berries & honey

Brownie 2890ISK [D, G, E]

Chocolate brownie with birch infused
cream & brown butter caramel

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