



# SVO

## RESTAURANT

### RED WINES

#### *Finca Las Moras Malbec*

Red wine from Argentina, it goes best  
with Beef Carpaccio  
180ml - 1.690,- / 750ml - 6.500,-

#### *Finca Las Moras Cabernet Sauvignon*

Red wine from Argentina, it goes best  
with Lamb & Hot Chocolate Cake  
750ml - 7.200,-

#### *Poggio al Casone Chianti Superiore*

Red wine from Italy, it goes best with  
Chicken Breast  
750ml - 7.600,-

#### *Las Moras Black Label Malbec*

Full-Bodied & Dry  
These are usually barrel-aged wines  
rich in alcohol and tannins, with strong  
flavor.

750ml - 7.800,-

### SPARKLING WINES

#### *Tosti Asti - Glass*

Sweet fruit aroma, perfect with sweet  
dishes and smoked meats.

2.100,-

#### *Tosti Prosecco - Glass*

Dry, medium acidic, rich pear, green  
apple, light apricot, slightly flowery.

2.100,-

#### *Tosti Prosecco Rose - Glass*

Attractive strawberry aromas, fresh,  
light and just so right.

2.100,-

#### *Bollinger Special Cuvée*

Special Cuvée is the fruit of a precise  
blend of several harvest and above all  
of reserve wines 19.900,-

### WHITE WINES

#### *Finca Las Moras Sauvignon Blanc*

White wine from Argentina, it goes  
best with Salads & Vege Food  
180ml - 1.690,- / 750ml - 6.500,-

#### *Finca Las Moras Chardonnay*

White wine from Argentina, it goes  
best with Fish & Pasta  
750ml - 7.200,-

#### *Muré Riesling Calcaires Jaunes*

White wine from France, it goes best  
with Fish & Crème Brûlée  
750ml - 7.800,-

### ROSE WINE

#### *Faustino VII Rosado*

Red wine from Spain, it goes  
best with Smoked Salmon,  
Beetroot Carpaccio  
& Vege Food  
180ml - 1.690,- / 750ml - 6.500,-





# SVO

## RESTAURANT

### B E E R

#### *Viking Gylltur* (Viking Gold) - 5,6%

Classic lager beer, brewed in Akureyri  
1.100,-

#### *Einstök*

#### *Icelandic White Ale - 5.2%*

Crafted clean and crisp, the balanced addition of orange peel, coriander, and rolled oats ensure  
1.600,-

#### *Einstök*

#### *Arctic Pale Ale - 5.6%*

Full-bodied yet smooth, and uniquely Icelandic.  
1.600,-

#### *Einstök*

#### *Toasted Porter - 6%*

Aromatic coffee from Kaffibrennsla Akureyrar subtly bands together with toasted malt undertones in our Baltic Porter.  
1.600,-

### B E V E R A G E

#### *Irish Coffee*

Irish Coffee served with Baileys Cream  
2.500,-

### S O D A

#### *Coca-Cola*

490,-

#### *Coca-Cola Zero*

490,-

#### *Fanta*

490,-

#### *Sprite*

490,-

#### *Tonic Schweppes*

750,-

#### *Ginger Beer*

750,-

#### *Soda Water*

490,-

#### *Orange/Apple Juice*

490,-

#### *Heineken 0%*

750,-





# SVO

## RESTAURANT

### COCKTAILS

#### *Martini Espresso*

Vodka, Coffee Liqueur, Caffe & Sugar Syrup 2.800.-

#### *Orgasm*

Baileys, Coffee Liqueur & Cream 2.800.-

#### *White Russian*

Vodka, Coffee Liqueur & Cream 2.800.-

#### *Martini Dry*

Gin, Dry Vermouth, Olives 2.800.-

#### *Manhattan*

Rye Whiskey/Bourbon, Red Vermouth & Angostura Bitters 2.600.-

#### *Aperol Spritz*

Aperol, Prosecco & Mineral Water  
1x 2.890.- / 2x 4890.-

#### *Tom Collins*

Gin, Lemon Juice, Sugar Syrup, Soda Water 2.800.-

#### *Blue Lagoon*

Vodka, Blue Curaçao, Sprite 2.800.-

#### *Whisky Sour*

Bourbon, Lemon Juice, Sugar Syrup, Angostura Bitters, Egg White 2.600.-

#### *God Father*

Whisky & Amaretto 2.600.-

#### *BMW*

Baileys, Malibu & Whisky 3.290.-

#### *Moscow Mule*

Vodka, Lime Juice, Ginger Beer 2.600.-

#### *Frozen Strawberry Daiquiri*

Strawberries, White Rum, Lemon Juice, Sugar Syrup 2.800.-

#### *Negroni*

Gin, Campari & Red Vermouth 3.200.-

