



1 OCTOBER 2025 - 30 APRIL 2026

Winter Group Menu

CHEF'S CHOICE MENU

ONE COURSE MENU WITH SOFT DRINK

Catch of the day or our bestseller *Hekla Hamburger*
with soft drink

ISK 4.590
PER PERSON

TWO COURSE MENU WITH SOFT DRINK

Appetizer or Dessert and one *main course* from [a'la carte menu*](#) and soft drink to your choice

ISK 7.990
PER PERSON

UPGRADE SOFT DRINK

Upgrade soft drink to glass
of Riesling / Beer on tap

ISK 990
ONLY FIRST DRINK

* Duck breast, Bourbon Ribeye and Rack of Lamb + ISK 2900





1 OCTOBER 2025 - 30 APRIL 2026

Winter Group Menu

CHEF'S OCEAN MENU

CREAMY LOBSTERSOUP

with prawns, mussels and scallops

THE FRESHEST CATCH OF THE DAY

served with the best sides of the day

CRÈME BRÛLÉE

tops with strawberries, mint, salted peanuts and
strawberry sorbet

ISK 9.450
PER PERSON



1 OCTOBER 2025 - 30 APRIL 2026

Winter Group Menu

CHEF'S ICELANDIC MENU

SMOKED SALMON

with home made spiced bread apple and selery salat
tops with mustard mayo

GRILLED RACK OF LAMB

serve with potato purée, root vegetables, and Madeira
sauce

SKYR MOUSSE

with berries and caramel ice cream

ISK 12.090
PER PERSON



1 OCTOBER 2025 - 30 APRIL 2026

Winter Group Menu

CHEF'S VEGETARIAN MENU (CAN BE MADE VEGAN)

SOUP OF THE DAY

Something new every day and always vegetarian,
served with freshly baked bread

GRILLED BELL PEPPER RISOTTO

served with herb pure, garlic roasted wild mushrooms
and parmesan

CHOCOLATE BROWNIE

with mixed berries, pistachio nuts
and vanilla ice cream

ISK 7.450
PER PERSON



1 OCTOBER 2025 - 30 APRIL 2026

Winter Group Menu

STEAKHOUSE MENU

BEEF CARPACCIO

with arugula salad, hazel nuts, parmesan and truffle
dressing

BOURBON RIBEYE STEAK

with potato pavé, glazed carrots and smoky bourbon
demi glaze

WARM CHOCOLATE BROWNIE

with caramel ganache, pistachios and raspberries

ISK 12.590
PER PERSON