

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 <u>a'la</u>
<a href="mailto:carte menu">carte menu</a>\* and soft drink to your choice

ISK 7.990

PER PERSON

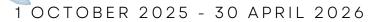
### UPGRADE SOFT DRINK

Upgrade soft drink to glass of Riesling / Beer on tap

ISK 990

ONLY FIRST DRINK





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

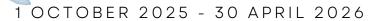
CRÈME BRÛLÉE

tops with strawberries, mint, salted peanuts and strawberry sorbet

ISK 9.450

PER PERSON





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

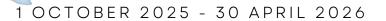
#### SKYR MOUSSE

with berries and caramel ice cream

ISK 12.090

PER PERSON





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





### 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

