

## STARTERS

**Beet Carpaccio** 2.150,-  
*Salt baked beets, Icelandic goat heese, Beet aioli, Arugula, mixed nuts & balsamic glaze*

**Smoked Charred Trout** 2.500,-  
*Icelandic smoked trout from Geiteyjarströnd, Pickled cherry tomatoes, chives goat cheese, horseradish cream & dill oil*

**Tartare of the Day** 2.650,-  
*served with grilled sourdough bread, ask your waiter about Tartare of the day*

**“Gamli Bærinn” Fish Soup** 2.150,-  
*One of the best! Tomato based with today’s fish, scallops & shrimp  
Also available as Vegan*

**Three Course  
Chef’s Choice**  
7.350,-

## MAIN COURSES

**Arctic Char** 4.150,-  
*Cured Arctic char in thyme salt, carrot purée, baked carrots, kale, beurre blanc & roasted almonds*

**Lamb Prime** 5.150,-  
*Icelandic Lamb, baked beets, parsnip purée, baked parsnip, kale & raspberry jus*

**Beef Tenderloin** 5.400,-  
*Roasted beef tenderloin, crushed baby potatoes, mushrooms, bacon, pickled onion, kale, potato chips & jus*

**Baked Butternut Squash** 3.650,-  
*Miso-ginger glazed squash, pomegranate, barley, Granny Smith apples, Roasted Almonds & aioli*

## DESSERTS

**Crowberry Brûlée** 1.650,-  
*Foraged crowsberries & vanilla ice cream*

**Chocolate Mousse & Chervil** 1.850,-  
*Chervil granita, chocolate mousse, caramelized oats & chervil oil*

**Baked Cheese** 2.150,-  
*Audur cheese, honey, dried fruits & caramelized nuts*