

## Teasers

**Langoustine** and **tiger shrimp** risotto with cauliflower, ginger and coconut langoustine sauce  
1900

Juniper berry cured **beef** and fried **langoustine** with granny smith apples on a dill dressed  
barley salad  
2300

Slow cooked **salmon**, spring onion, pearl onion and red pepper chutney  
1600

**Soy** marinated **tuna** on a salad of selleriac, fennel and salted peanuts  
1800

8 pc mixed platter of **sushi**, assembled variations of salmon, tuna, **crab**, tiger shrimp and  
langoustine  
1900

## Starters

Tempura **langoustine** and vegetables with **garlic** yogurt sauce  
1200

Beef pastrami and **rosemary** mayonaise on a crispy slice  
1000

Tuna tartar in a jar, spiced in **sesame**, capers, **chilli** pepper and onions  
1100

Lightly smoked **puffin** on pickled onions in a beer sauce  
1100

12 month aged **spanish ham**, dressed in herbs and **herb mayonaise**  
1100

# Bistro

Eldjarnið: our home made beef slider 160g, pickled cucumbers, tempura onion, confit tomato, **havarti** cheese, red pepper, salad and **chilli mayonaise**  
2000

Valkyrjan: our home made beef slider 160g, confit cooked **leg of duck**, tomato, onion, 28% gouda cheese, rusty potato, **dijon mustard**, and salad  
2100

Turkey salad with avocado, black pepper- **watermelon**, piri piri tomato and **teriyaki** sauce  
2500

Open sandwich of **turkey** and tempura sweet potato, confit tomato, salad, crispy bacon, havarti cheese and sweet **bbq** sauce  
2300

**Chicken** pasta in a creamy sauce with broccoli, red peppers, **chilli** bacon, assembled with garlic bread and salad  
2700

**Langoustine** pasta with mushrooms, **leeks**, langoustine sauce and garlic-cream cheese, assembled with garlic bread and salad  
3200

Mixed 16 pc platter of sushi, variations of salmon, tuna, crab, tiger shrimp and langoustine  
2900

**Tempura** langoustine maki with red pepper, **spring onions** and chilli mayonaise  
2200

Surf and **turf** maki-roll with cucumber, avocado, chives and **truffle** mayonaise  
2200

# Main courses

Slow cooked hip of lamb and **cured sheep file**, fried mushrooms & mushroom potato croquet, Stout cooked carrots and **red currant** veal glace  
4900

Beef tenderloin 200gr and ox breast cooked for 48 hours with mushroom and sweet corn-chilli salsa, tempura sweet potato and **bearnaise** sauce  
5300

Fried **monkfish** and langoustine, baked parsnip and crispy **parsnip**, seared oyster mushrooms and pumpkin purre, herb spiced small potato and langoustine veal glace  
4900

Seared salmon and **dill** marinated apples, soy spiced brussel sprouts, braised turnips, and almond potato, dill and **apple** vinagrette sauce  
4300

**Duck breast** 60°C and slow cooked leg of duck, baked **fennel**, creamy mushroom barley with truffle, pickled pearl-onion and roasted cauliflower purre  
5400

Basil and sesame covered **chicken breast** and potato mousse, black pepper marinated watermelon, confit tomato and black-pepper sauce  
4100

# Deserts

**Hot** molten chocolate cake, with home-made citrus-skyr ice-cream, hazelnut **caramel** nougat

Tiramisu in a cup, with berries, caramel and **coffee** ice-cream

White chocolate mousse and liquorice ganache, **liquorice** marshmallows and **raspberry** sorbet

**Classic** Strikið chocolate cake with strawberries and vanilla ice-cream

1600