

TIDES

ÞRÍR RÉTTIR / THREE COURSES – 4800

OR BY THE COURSE

FYRSTI / FIRST – 1200

ANNAR / SECOND – 2900

ÞRIÐJI / THIRD – 1400

FYRSTI / FIRST

Lárétt Salat, Grillað Sveppakrem, Sojasósa & Ristaðar Möndlur

Vertical Salad, Grilled Mushroom Purée, Soy Sauce & Roasted Almonds

Saltbökuð Seljurótarsúpa, Kotasæla & Ristuð Fennelfræ

Salt-Baked Celeriac Soup, Cottage Cheese & Roasted Fennel Seeds

Söltuð Bleikja, Íslenskt Wasabi, Graslaukur, Karsi

Cured Arctic Char, Icelandic Wasabi, Chives & Cress

Lambatartar, Fiskisósa, Jarðskokkar & Bjarnarlaukur

Lamb Tartar, Fish Sauce, Sunchokes & Green Garlic

ANNAR / SECOND

Seljurótar & Dill Salat, Sinneps Dressing, Vatnakarsi & Ristuð Sellerífræ

Celeriac & Dill Salad, Mustard Vinaigrette, Watercress & Roasted Celery Seeds

Saltbakaður Þorskur, Kartöflur, Kryddjurtir & Brúnað Smjör

Salt-Baked Cod, Potatoes, Mixed Herbs & Brown Butter

Hanginn & Brasseraður Lambaskanki, Stappaðar Kartöflur & Beiskt Salat

Aged & Braised Lamb Shank, Mashed Potatoes & Bitter Salad

Grillaður Kjúklingur, Sítróna, Rifsberja & Skessujurtasósa

Grilled Chicken, Lemon, Red Currant & Lovage Sauce

ÞRIÐJI / THIRD

Birki Crème Brûlée

Birch Tree Crème Brûlée

Þeytt Skyr, Rabarbari, Jarðarber & Fáfnisgras

Foamy Skyr, Rhubarb, Strawberries & Tarragon



Dishes may contain allergens

We are happy to provide alternatives to meet your dietary requirements