

TIDES

FYRSTI / FIRST

Styrjukavíar Sturgeon Caviar 30gr 16500
Kavíarinn Er Bornin Fram með Ný Bökðu Brauði & Skyr Smjöri
Caviar Is Served With Fresh Baked Brioche Bread & Skyr Butter

Hreindýratartar með Súrdeigskremi & Rósalati 2970
Reindeer Tartar with Sourdough Emulsion & Butterhead Salad

Innfjarðarhörpuskel með Klementínum, Kombucha & Flauelsblómi 2980
Queen Scallops with Clementine, Kombucha & Marigold

Endívusalat með Perum, Valhnetum & Gráðosti 2490
Endive Salad with Pears, Walnuts & Blue Cheese

Rauðrófur með Reyktu Sítrónukremi, Poppuðu Byggi & Piparrót 1790
Beetroots with Smoked Lemon Emulsion, Puffed Barley & Horseradish

ANNAR / SECOND

Grilluð Sólfúra með Gulrótum, Fenníku Frjókornum & Skelfisksmjöri 5500
Grilled Dover Sole with Carrots, Fennel Pollen & Shellfish Butter

Grillaðir Bleikjusporðar með Hokkaido Graskeri & Súrum 5690
Grilled Char Tail with Hokkaido Pumpkin & Sorrel

Ibérico Secreto með Rauðrófum & Plómum 6490
Ibérico Secreto with Red Beets & Plums

Lambafillet með Næpum & Lauk 5390
Lamb Loin with Turnips & Onion

GRÆNMETI / VEGETABLES

Heirloom Tómatar með Kjúklingafitu & Ferskosti 2230
Heirloom Tomatoes with Chicken Fat & Fresh Cheese

Grillað Iceberg Salat með Eggjarauðu & Thai Basil 2290
Grilled Iceberg Lettuce with Egg Yolk & Thai Basil

Saltbökðuð Seljurót með Feyki Osti & Vetrar Trufflum 3790
Salt Baked Celeriac with Aged Cheese & Winter Truffle



TIDES

ÞRIÐJI / THIRD

Tides Gulrótarkaka með Heslihnetuís & Kaffiolíu 2300
Tides Carrot Cake with Hazelnut Ice Cream & Coffee Oil

Þeytt Skyr með Karamelliseroðum Heslihnetum & Wasabi Granítu 1890
Whipped Skyr with Hazelnut Pralin & Wasabi Granita

Seljurótaris með Lakkrisolíu & Frosnum Aðalbláberjum 1890
Celeriac Ice Cream with Liquorice Oil & Frozen Wild Blueberries



Dishes may contain allergens
We are happy to provide alternatives to meet your dietary requirements