

THE ROOF

BAR BITAR / BAR BITES

HNETUR / NUTS 1400

Karamelliseraðar kryddaðar hnetur
Caramelized spiced nuts

OSTABITAR / CHEESY BITES 2000

GRILLUÐ PYLSA / GRILLED SAUSAGE 1800

Ristað brauð, stökkt grænkál & lauksulta
Toasted bread, crispy kale & onion jam

MATSEÐILL / MENU

SAMLOKUR / SANDWICHES

Súrdeigsbrauð með grilluðum gouda osti & hunangi 2200
Sourdough bread with grilled Gouda cheese & honey

Súrdeigsbrauð með nautalund, remúlaði, kúrbít & pecorino 3800
Sourdough bread with beef tenderloin, remoulade, zucchini & pecorino

Reykt nautapylsa með lauksultu & kasjúhnetum 2990
Smoked beef sausage with onion jam & cashews

FLATBRAUÐ / FLAT BREAD

Með stracciatella, basil & marineruðum tómötum 2990
With stracciatella, basil & marinated tomatoes

Með tígrisrækjum, piparrót & spínati 4500
With tiger prawns, horseradish & spinach

Með foi gras mús, döðlum & parmesan 5000
With foie gras mousse, dates & Parmesan

GRÆNT / GREENS

Árstíðarbundið salat, rauðrófa & reykt jógúrt 2990
Seasonal leaves, beetroot & smoked yogurt

Grillað hjartasalat, perur, sinnep & valhnetur 2990
Grilled baby gem, pear, mustard & walnuts

Bakað fennel, Feykir & skógarber 2990
Baked fennel, Feykir & forest berries

SÆTT / SWEETS

CHURROS 1800

Með blóðbergskaramellu
With arctic thyme caramel

PEYTT SKYR / WHIPPED SKYR 1600

Með bláberjum & ristuðum höfrum
With blueberries & roasted oats

SÚKKULAÐI / CHOCOLATE 2000

Frosið súkkulaði ganache með whiskey & kaffiolíu
Frozen chocolate ganache with whiskey & coffee oil

KOKTEILAR / COCKTAILS

BLUEBERRY 2900

Saltaður, berjakeimur, súr, sterkur / Salty, fruity, acidic, boozy

Tequila, bláberjalíkjör, ferskur limesafi, saltvatnsdropar

Tequila, blueberry liqueur, fresh lime juice, salt drops

CHEESECAKE 3100

Sætur, kremaður, mjúk áferð / Sweet, creamy, smooth texture

Lu kex spiced romm, rjómaostssýróp, rjómaostsfroða, duftuð jarðaber

Lu biscuit infused spiced rum, creamcheese syrup, creamcheese foam, strawberry dust

UMAMI 3100

Sterkur, sjávarkeimur / Boozy, oceanic

Vodka, birkireykt sölsýróp, birkibitter

Vodka, birchsmoked seaweed syrup, birch bitter

OLD ASKUR 3100

Sterkur, jarðartónar, bitur, léttisætur / Smokey, earthy, bittersweet

Brennivín, púðursykursýróp, birkibitter

Brennivín, brown sugar syrup, birch bitter

NORTHERN LIGHT 3200

Léttur, frískandi, kryddaður / Light, refreshing, herbal

Gin, gúrka, mint, wasabi

Gin, cucumber, mint, wasabi

LIQUORICE SALT 2800

Súkkulaði, kaffi, salt, anís / Chocolate, coffee, salty, anise

Vodka, Kahlua, espresso, lakkríssaltsýróp

Vodka, Kahlua, espresso, liquorice salt

BARTENDER'S FAVORITE 3800

Bragðmikill, hlýjandi / Savory, heartwarming

Tequila, púðursykursýróp, Angostura bitter

Tequila, brownsugarsyrup, Angostura bitter

TAILORED 2900 / 1800 (0%)

A cocktail or 0% mocktail tailored perfectly to your flavor palette

BJÓR Á KRANA / DRAFT BEERS

Gull	1250
EDITION Arctic Fox	1800
Kronenbourgh Wheat	1800

FLÖSKUBJÓR / BOTTLES

Brío 0%	100
First Lady IPA	2600
EDITION Arctic Fox	2500
Gull Lite	1400

WINES BY THE GLASS

SPARKLING

Le Colture Prosecco, Italy	1,900	9,700
Laurent-Perrier Brut La Cuvée Champagne, France	4,400	25,000

WHITE

Konyari Feckske Feher, Hungary (Zenith, Sauvignon Blanc)	2,200	9,600
Bolla Pinot Grigio, Italy	2,500	11,000
Peter Lehman Portrait Riesling, Australia	2,600	11,500

ROSÉ

Konyari Rose, Hungary	1,900	8,400
Merlot, Cabernet Sauvignon, Cabernet Franc Gris Blanc, France	2,400	10,700

RED

Castillo de Molina, Cabernet Sauvignon, Chile	2,500	11,000
Albert Bichot Horizon, Pinot Noir, France	2,800	12,900
Konyari Feckske Voros, Hungary (Blaufrankisch, Malbec)	2,200	9,600

WINES BY THE BOTTLE

SPARKLING & CHAMPAGNE

Dom Perignon 2012 France	80,000
Egly-Ouriet Blanc De Noir Grand Cru	75,000
Laurent-Perrier Brut Millésimé Champagne France	34,000
Billecart Salmon Brut Rosé France	52,500
Le Colture Brut Rosé Italy	8,500
Egly-Ouriet Brut Rosé Grand Cru	45,000

WHITE

Moillard Hautes Côte de Beaune France (Chardonnay)	13,400
Mischief & Mayhem Bourgogne Blanc France (Chardonnay)	19,800

ROSÉ

Miraval Cotes de Provence Rosé France (Grenache)	24,000
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RED

Château de Charodon Gevrey-Chambertin 'Les Jeunes Rois' 2018 France (Pinot Noir)	37,600
Mischief and Mayhem Brouilly 2018 France (Gamay)	18,500
Muga Reserva Selection Especial 2016 Spain (Rioja)	25,500
Konyari Kekfrankos Hungary (Blaufrankisch)	11,400
Tua Rita Rosso Dei Notri 2019 Italy (Sangiovese, Cabernet Sauvignon, Syrah)	17,000
Machete Orin Swift, 2018 USA (Petite Sirah, Grenache, Syrah)	33,200
Cordero di Montezemolo Barbera d'Alba Superiore Funtani Italy (Barbera)	35,100
Produttori del Barbaresco Asili Riserva Italy (Nebbiolo)	64,000
Aresti Trisquel Series Altitud, Italy (Merlot)	12,900