

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 tigrisrækjum, 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 & ristnuðum 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

WHITE BIRCH 3800

Sterkur, jaðarbrögð, létt bitur/ Boozy, urban flavors, light bitter notes
Börkur bitter, birkir snafs, Björk líkjör, cocchi americano
Börkur bitter, birkir snaps, Björk liqueur, cocchi americano

OLD ASKUR 3100

Sterkur, jarðartónar, bitur, léttisætur / Smokey, earthy, bittersweet
Brennivín, púðursykursýróp, birkibitter
Brennivín, brown sugar syrup, birch bitter

MUSTARD 3500

Súr, sætur, sinnep / Sour, sweet, mustard
Loki vodki, sítrónusafi, eggjahvíta, amerískt sinnepssýróp
Loki vodka, lemon juice, eggwhite, American mustard syrup

NORTHERN LIGHT 3200

Léttur, frískandi, kryddaður / Light, refreshing, herbal
Gin, gúrka, mint, wasabi
Gin, cucumber, mint, wasabi

RED ONION 2900

Mildur, arómatískur, létt súr / Mild, aromatic, light acidity
Koníak VSOP, sítrónusafi, rauðlaukssýróp
Cognac vsop, lemon juice, red onion syrup

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%	1000
First Lady IPA	2600
EDITION Arctic Fox	2500
Gull Lite	1400
Carlsberg	1800

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 Fecske Feher, Hungary (Zenith, Sauvignon Blanc)	2,200	9,600
Bolla Pinot Grigio, Italy	2,500	11,000
Pfaffl Grüner Veltliner vom Haus, Austria	2,300	12,000
Petit Chablis „Pas Si Petit“ La Chablisienne France, Chardonnay	2,800	14,000
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 Fecske 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
Henri Bourgeois Sancerre Les Baronnes Blanc, France (Sauvignon Blanc)	20,000
Chablis „La Sereine“ La Chablisienne, France (Chardonnay)	17,500
Peter Lehmann Riesling, Australia (Riesling)	11,500
Mischief & Mayhem Bourgogne Blanc, France (Chardonnay)	19,800
ROSÉ	
Miraval Cotes de Provence Rosé France (Grenache)	24,000
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