

TIDES

THREE COURSE LUNCH

6500

FIRST

PUMPKIN SOUP 2400

Herb oil & Brie gratinated sourdough

BEEF TARTARE 4100

Wasabi mustard, smoked egg yolk,
sourdough mayonnaise & charred flatbread

1000 DAY AGED FEYKIR CHEESE SALAD 3200

Endives, pickled pears, caramelized walnut dressing
& volcanic bread crumble

BRAISED LAMB CROQUETAS 3800

Roasted garlic aioli & blackcurrant jam

YELLOWFIN TUNA CEVICHE 3800

Green apples, fresh Icelandic wasabi, coriander
& sea buckthorn leche de tigre

SECOND

GRILLED ARCTIC CHAR 5400

Honey roasted beetroot purée, pickled berry salad
& chervil aioli

LAMB LOIN 6600

Creamy caramelized celeriac, charred shallots,
red cabbage & bilberry jus

ARCTIC THYME & LEMON CHICKEN (HALF) 5500

Roasted creamy sweet potato, crowberry chimichurri
& rhubarb BBQ sauce

HOMEMADE FEYKIR & ASPARAGUS RAVIOLI 5800

Lobster sauce, lemon & Icelandic chervil

VEGAN MUSHROOM RISOTTO 5200

Mixed mushrooms, onions, cashew nuts,
nutritional yeast & chives

THIRD

OMNOM CHOCOLATE MOUSSE 2600

Coffee & lemon

PISTACHIO PARFAIT 2800

Chocolate crumble, strawberries & financier

VEGAN HAZELNUT ICE CREAM 2600

Almond-praline white chocolate & blueberries

ADD ON SIDES

CRISPY SMÆLKI POTATOES 1800

Chives & smoked emulsion

GRILLED BABY BROCCOLI 1800

Wasabi pesto & Tindur cheese

HIGHLY RECOMMENDED GRAPES

Château La Chapelle Aux Moines Grand Cru 16600

Pouilly Fumé Pascal Jolivet 19600

Matthiasson Linda Vista, Chardonnay 26600

Châteauneuf du Pape, Domaine Guigal 29800

SOMMELIER SELECTION BY THE GLASS

Mischief & Mayhem Blanc Chardonnay 4200

Bolla Pinot Grigio 2800

Zuccardi Q Malbec 3100

Horizon Pinot Noir 2800

Dishes may contain allergens

We are happy to provide alternatives to meet your dietary requirements

TIDES

ÞRIGGJA RÉTTA HÁDEGISVERÐUR

6500

FYRSTI

GRASKERSSÚPA 2400

Kryddolía & Brie gratínerað súrdeigsbrauð

NAUTATARTAR 4100

Wasabi sinnep, reykt eggjarauða, súrdeigsmajónes
& grillað flatbrauð

1000 DAGA FEYKIS SALAT 3200

Endívur, sýrðar perur, karamelliserað valhnetudressing
& stökk rúgbrauðsmylsna

LAMBAKRÓKETTUR 3800

Ristað hvítlauks aioli & sólberjasulta

TÚNFISKS CEVICHE 3800

Græn epli, ferskt íslenskt wasabi, kóríander
& hafþyrnis-tígrismjólk

ANNAR

GRILLUÐ BLEIKJA 5400

Hunangsristað rauðrófu purée, sýrt berjasalat
& kerfils aioli

LAMBAFILLET 6600

Kremuð karamelliserað seljurót, steiktur skalottlaukur,
rauðkál & aðalbláberjagljái

BLÓÐBERGS- & SÍTRÓNUKJÚKLINGUR 5500
(HÁLFUR)

Kremuð sætkartafla, krækilyngs-chimichurri
& rabarbara BBQ sósa

HEIMAGERT FEYKIS- & ASPAS RAVIOLI 5800

Humarsósa, sítróna & íslenskur kerfill

VEGAN SVEPPARISOTTO 5200

Blandaðir sveppir, laukur, kasjúhnetur,
næringarger & graslaukur

ÞRIÐJI

OMNOM SÚKKULAÐIMÚS 2600

Kaffi & sítróna

PISTASÍU PARFAIT 2800

Súkkulaðimulningur, jarðarber & financier kaka

VEGAN HESLIHNETUÍS 2600

Möndlu-pralín hvítt súkkulaði & bláber

BÆTA VIÐ MEÐLÆTI

STÖKKT SMÆLKI 1800

Graslaukur & reykt krem

GRILLAÐ BROKKÓLÍNÍ 1800

Wasabi pestó & Tindur

OKKAR EFTIRLÆTIS ÞRÚGUR

Château La Chapelle Aux Moines Grand Cru 16600

Pouilly Fumé Pascal Jolivet 19600

Matthiasson Linda Vista, Chardonnay 26600

Châteauneuf du Pape, Domaine Guigal 29800

SÉRVALIN GLÖS AF SOMMELIER TIDES

Mischief & Mayhem Blanc Chardonnay 4200

Bolla Pinot Grigio 2800

Zuccardi Q Malbec 3100

Horizon Pinot Noir 2800

Réttir geta innihaldið ofnæmisvalda

Láttu okkur vita sértu með ofnæmi eða óþol og við reynum okkar besta að verða við og bjóða upp á aðra valmöguleika