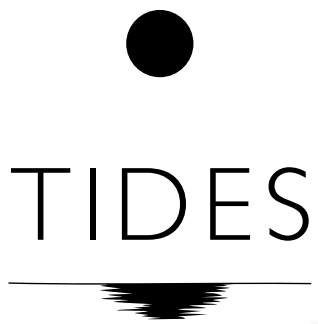




COCKTAILS

- Cask of Fire

3450

Scotch whisky, honey-ginger syrup, sherry, aromatic bitters, cocoa bitters, birch liqueur
- Rhubarb Breeze Spritz

2950

Limoncello, rhubarb liqueur, prosecco, sparkling water
- Passionate Elixir

2950

Vodka, cognac & bitter orange liqueur, passion fruit purée, lemon sour, basil, tonic
- Arctic Fernet Fizz

2950

Spiced rum, fernet, strawberry syrup, lime sour, aromatic bitters, egg white

WINE

- Château La Chapelle Aux Moines Grand Cru

16600
- Pouilly Fumé Pascal Jolivet

19600
- Matthiasson Linda Vista, Chardonnay

26600
- Châteauneuf du Pape, Domaine Guigal

29800

BY THE GLASS

- Castello della Sala Bramito Chardonnay

4200
- Bolla Pinot Grigio

2800
- “M” Samartzis Merlot

2800
- Moulin-a-Vent Albert B. Gamay

2500

STARTERS

- Malossol Caviar

18200

Add caviar to your brioche bread
- Artisanal Smoked North Atlantic Salmon

3800

Cured & lightly cooked salmon, roasted fennel salad, fennel purée, oranges, dill, green pea emulsion
- 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 Croquettes

3800

Roasted garlic aioli, blackcurrant jam
- Yellowfin Tuna Crudo

3800

Green apples, fresh Icelandic wasabi, coriander, sea buckthorn leche de tigre
- Green Fire Salad

3800

Grilled baby gem, roasted pumpkin hummus, pickled beetroots, pistachio dressing

FAMILY STYLE DISHES

- Choice of Two Sides & One Sauce
- Catch of the Day

20000

Directly from the Icelandic sea to the grill
- Black Angus Tomahawk

22000

21 day dry-aged, grain fed

FIRE & SMOKE

- From our Josper Basque Grill
- Arctic Char

5400

Honey roasted beetroot purée, pickled berry salad, chervil aioli
- Miso Cod

5500

Glazed carrot purée, oyster mushrooms, coriander-toasted almond salsa
- Lamb Loin

6600

Creamy caramelized celeriac, charred shallots, red cabbage, bilberry jus
- 21 Day Dry-Aged, Grass Fed Ribeye

7000

Ramsons mashed potatoes, red onion jam, crowberry chimichurri
- Arctic Thyme & Lemon Chicken

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, hazelnuts, nutritional yeast, chives

SAUCES

- Argentinian Crowberry Chimichurri

750
- Rhubarb BBQ

750
- Asian Style Black Pepper

750

CHEF RECOMMENDS

- FOUR COURSE TASTING MENU

12500

Wine Pairing

9990
- 1000 Day Aged Feykir Cheese Salad

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

Le Baume Sauvignon Blanc
- Artisanal Smoked North Atlantic Salmon

Cured & lightly cooked salmon, roasted fennel salad, fennel purée, oranges, dill, green pea emulsion

Le Baume Pinot Noir
- Lamb Loin

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

Samartzis Syrah
- Omnom Chocolate Mousse

Coffee, lemon

Isole e Olena Vin Santo

SIDES

- Roasted Carrots

1800

Hazelnut-skyr, dukkah, herbs
- Baked Sweet Potato

1800

Brie, honey, rucola
- Crispy Smælki Potatoes

1800

Chives, smoked emulsion
- Grilled Baby Broccoli

1800

Wasabi pesto, Tindur cheese

TIDES

KOKTEILAR

Cask of Fire 3450

Skoskt viskí, hunangs- & engifer síróp, sérri, arómatískir bitters, kakó bitters, birkilíkjör

Rhubarb Breeze Spritz 2950

Limoncello, rabarbaralíkjör, prosecco, sódavatn

Passionate Elixir 2950

Vodka, appelsínu- & koníakslíkjör, ástaraldinmauk, sítrónusýra, basilíka, tónik

Arctic Fernet Fizz 2950

Kryddað romm, fernet, jarðarberjasíróp, límónusýra, arómatískir bitters, eggjahvítur

VÍN

Château La Chapelle Aux Moines Grand Cru 16600

Pouilly Fumé Pascal Jolivet 19600

Matthiasson Linda Vista, Chardonnay 26600

Châteauneuf du Pape, Domaine Guigal 29800

VÍN Í GLASI

Castello della Sala Bramito Chardonnay 4200

Bolla Pinot Grigio 2800

“M” Samartzis Merlot 2800

Moulin-a-Vent Albert B. Gamay 2500

FORRÉTTIR

Malossol kaviár 18200

Bættu við kaviár með brioche brauðinu

Reyktur Norður-Atlantshafs lax 3800

Létteldaður grafinn lax, ristað fenníkusalat, fenníku purée, appelsínur, dill, grænbaunakrem

Nautatartar 4100

Wasabi sinnep, reykt eggjarauða, súrdeigsmajónes, grillað flatbrauð

1000 daga Feykissalat 3200

Endívur, sýrðar perur, karamelliseruð valhnetudressing, stökk rúgbrauðsmýlsna

Lambakrókettur 3800

Ristað hvítlauks aioli, sólberjasulta

Túnfisks crudo 3800

Græn epli, ferskt íslenskt wasabi, kóríander, hafþynnis-tígrismjólk

Grænt fire salat 3800

Grillað hjartasalat, ristaður graskershummus, sýrðar rauðrófur, pistasíudressing

RÉTTIR TIL AÐ DEILA

Val um tvenns konar meðlæti & eina sósu

Fiskur dagsins 20000

Beint frá Íslandsströndum á grillið

Black Angus Tomahawk 22000

Kornfóðrað, þurr meyrnað í 21 dag

ELDUR & REYKUR

Af Josper Basque grillinu

Bleikja 5400

Hunangsristað rauðrófu purée, sýrt berjasalat, kerfils aioli

Miso þorskur 5500

Gulrótar purée, ostrusveppir, kóríanderristað möndlusalsa

Lambafillet 6600

Kremuð karamelliseruð seljurót, steiktur skalottlaurur, rauðkál, aðalbláberjagljái

Grasfóðrað ribeye, þurr meyrnað í 21 dag 7000

Bjarnarlauks kartöflumús, rauðlaukssulta, krækilyngs-chimichurri

Blóðbergs- & sítrónukjúklingur 5500

Kremuð sætkartafla, krækiberja-chimichurri, rabarbara BBQ sósa

Heimagert Feykis- & aspas ravioli 5800

Humarsósa, sítróna, íslenskur kerfill

Vegan svepparisotto 5200

Blandaðir sveppir, laukur, heslihnetur, næringarger, graslaurur

SÓSUR

Argentískt krækiberja-chimichurri 750

Rabarbara BBQ 750

Asian style svartpiparsósa 750

KOKKURINN MÆLIR MEÐ

FJÖGURRA RÉTTA SEÐILL 12500 Vínþörun 9900

1000 daga Feykissalat

Endívur, sýrðar perur, karamelliseruð valhnetudressing, stökk rúgbrauðsmýlsna

Le Baume Sauvignon Blanc

Reyktur Norður - Atlantshafs lax

Létteldaður grafinn lax, ristað fenníkusalat, fenníku purée, appelsínur, dill, grænbaunakrem

Le Baume Pinot Noir

Lambafillet

Kremuð karamelliseruð seljurót, steiktur skalottlaurur, rauðkál, aðalbláberjagljái

Samartzis Syrah

Omnom súkkulaðimús

Kaffi, sítróna

Isole e Olena Vin Santo

MEDLÆTI

Ristaðar gulrætur 1800

Heslihnetuskýr, dukkah, kryddjurtir

Bökuð sæt kartafla 1800

Brie, hunang, klettsalat

Stökkt smælki 1800

Graslaurur, reykt krem

Grillað brokkólíní 1800

Wasabi pestó, Tindur

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