

tölt



With a rhythmic ease,
Tölt is a smooth,
four-beat gait where
Icelandic horses appear
to slide forward in an
effortlessly smooth,
and elegant way
in perfect harmony with
the Icelandic landscape.

varða 7900

*Journey for your taste buds
three cocktails, featuring innovative techniques and
flavor combinations that will delight your senses*

ask your server
for the cocktail selection
of the week

kokteilar / cocktails

A landscape constantly in flux, Iceland's culture moves to its own rhythm. The rest of the world can do as it will, but like the tölt of the native horses, the perspective of Icelanders remains fiercely independent, and permeates everything that comes to these shores.

Dillicious Eve 3050

Vodka, ylliblómalkjör, dill, grænt epli, sítróna, aquafaba
Vodka, elderflower liqueur, dill, green apple,
lemon, aquafaba

Underwood 3250

Sveppalegið gin, mangó, kaffi, vanilla, eggjahvítur, sítróna
Mushroom infused gin, mango, coffee, vanilla,
egg white, lemon

Njord of the Sea 3550

Reykt sjávarpangslegið skoskt viskí, birkilíkjör,
bitters, sjávarsalt
Smoked seaweed infused scotch, birch liqueur, bitters, sea salt

Memoria 3050

Kókos-romm, ananassafi, sítrónusýra, jalapeño síróp
Coconut-washed rum, clarified pineapple juice,
citric acid, jalapeño syrup

Hoffmann's Treat 3750

Dökkt romm, cold brew kaffi, kaffilíkjör,
sykursíróp, súkkulaðifroða
Dark rum, cold brew coffee, coffee liqueur,
simple syrup, chocolate foam

Route 1 3050

Gin, Arctic Fox, sítrónusýra, ylliblóm
Gin, Arctic Fox, citric acid, elderflower

Bobby Fischer 3450

*Brúnt smjörkennt bourbon, pekanhnetu orgeat, eggjahvítur,
karamellusíróp, sítróna*

*Brown butter-washed bourbon, pecan orgeat, butterscotch,
egg white, lemon*

El Camino 3750

*Tequila blanco, rósmarín-engifer síróp, límóna,
freyðandi greipaldinsafi, greipaldinlíkjör
Tequila blanco, rosemary-ginger syrup, lime,
sparkling clarified grapefruit juice, grapefruit liqueur*

The Gift of Idunn 3050

*Rósa vermouth, pari, hvönn, tónik vatn, sítróna
Rose vermouth, kelp, angelica, tonic, lemon*

Þúfa 3550

*Hákarlsleginn hvítur vermouth, eikarprosað brennivín, gin
Shark infused white vermouth, barrel aged brennivín, gin*

óáfengir kokteilar / featherweight cocktails

Óáfengir og gómsætir kokteilar

Alcohol-free alternatives to keep the pace
without sacrificing flavor

Thyme for Bubbles 1450

*Epli, blóðbergsgos
Apple, thyme soda*

Shrub & Tonic 1650

*Jarðarberja-shrub, arómatískt tónik vatn
Strawberry shrub, aromatic tonic water*

sterkt / strong

vodka

Grey Goose 2100

Belvedere 1800

Loki 2000

Ketel One 1600

Katla 1600

Tito's 1800

Reyka 1600

gin

Bulldog 1600

Ólafsson Gin 2000

Stuðlaberg 1900

Tanqueray 10 2200

Himbrimi London Dry 2000

Himbrimi Old Tom 2700

Tanqueray 1700

Monkey 47 3300

X Gin 1600

Hendrick's, Scotland 2200

The Botanist, Scotland 2100

Ableforth's Bathtub Gin 1800

Elephant Sloe Gin 2500

Elephant London Dry 2500

Marberg Barrell Aged 1900

Marberg Dry Gin 1900

64 Angelica 2300

Bombay Sapphire 1700

tekíla & mezcal / tequila & mezcal

Corralejo Blanco 2200

Corralejo Reposado 2300

Corralejo Anejo 2400

Lost Explorer Tobala 3900

Padre Azul Blanco 3300

Padre Azul Reposado 3700

Padre Azul Anejo 4100

Don Julio Blanco 2500

Don Julio Reposado 2700

Don Julio Anejo 2800

Topanito Mezcal 2200

romm / rum

<i>Angostura Reserva</i>	1500
<i>Angostura 1919</i>	2000
<i>Angostura 1787</i>	2900
<i>Hvítserkur White Rum</i>	1700
<i>Hvítserkur Spiced</i>	1600
<i>Plantation 3 Stars</i>	2000
<i>Diplomatico, Mantuano</i>	2000
<i>Diplomatico, Planas</i>	2200
<i>Diplomatico, Reserva Exclusiva</i>	2200
<i>Diplomatico, Single Vintage</i>	5300
<i>Diplomatico, Ambassador</i>	8500
<i>Ron Zacapa, Centenario 23</i>	2400
<i>Mount Gay Barbados Rum</i>	1600
<i>Bacardi Carta Blanca</i>	1400

amerísk viskí / american whiskies

<i>Four Roses</i>	1500
<i>Jack Daniel's, Gentlemen Jack</i>	1600
<i>Jack Daniel's, Old No 7</i>	1900
<i>Jack Daniels, Single Barrel</i>	2000
<i>Woodford Reserve</i>	1900
<i>Bulleit, 10yrs</i>	2300
<i>Bulleit, Rye</i>	1900
<i>Michter's Single Barrel Straight</i>	2800
<i>Buffalo Trace</i>	2000
<i>Evan Williams Single Barrel</i>	2200

annað viskí / other whiskies

<i>Bushmills Black Bush</i>	1600
<i>Jameson</i>	1600
<i>Nikka From The Barrel</i>	2600

skosk viskí / scotch whiskies

<i>Ardbeg 10yrs</i>	2400
<i>Cardhu</i>	1900
<i>Grábrók</i>	2100
<i>Highland Park, 18yrs</i>	4400
<i>Monkey Shoulder</i>	2200
<i>Glenfiddich, 12yrs</i>	2100
<i>Glenfiddich, 18yrs</i>	3800
<i>The Dalmore, 15yrs</i>	3100
<i>The Dalmore Cigar Malt</i>	3600
<i>Glenmorangie</i>	1800
<i>Talisker, 10yrs</i>	2200
<i>Laphroaig Quarter Cask</i>	2300
<i>Johnnie Walker Black Label</i>	1700
<i>Johnnie Walker Blue Label</i>	6800
<i>Famous Grouse, 12yrs</i>	2000
<i>Dimple, 15yrs</i>	2000
<i>Chivas Regal, 18yrs</i>	2100
<i>The Macallan Rare Cask</i>	9000
<i>Lagavulin 26yrs</i>	40800
<i>Four Roses</i>	1500
<i>Four Roses, Single Barrel</i>	2500

koníak / cognac

<i>Hennessy V.S.</i>	1900
<i>Hennessy, V.S.O.P.</i>	2300
<i>Hennessy X.O</i>	5100
<i>Remy martin X.O</i>	5300
<i>Larsen Viking Ship</i>	6000

bjór / beer

EDITION Arctic Fox 2500

Carlsberg 2100

Brío 0% 1500

vín / wine

kampavín & freyðivín / champagne & sparkling

Crudo Prosecco Organic 1900 / 9700

Laurent Perrier Champagne 4400 / 25000

hvítt / white

Barbera Sangiovese Bianco 2900 / 13000

Chablis La Sereine 2018 3400 / 15900

Trivento Reserve Chardonnay 2200 / 9800

rautt / red

Albert Bichot Moulin-à-Vent 2300 / 10200

Château Haut-Chaigneau 3900 / 18100

Grand Malbec 5300 / 25000