



TIDES

FIRST

Pumpkin Soup 2600

Herb oil, Brie gratinated sourdough

Reindeer Tartare 4200

Pickled cherries, smoked egg yolk, juniper mayonnaise,
charred flatbread

Sea Truffle Confit Salmon 3800

Wasabi-frisée salad, edamame sour cream, dill, pickled vegetables,
gherkins, rye bread

1000 Day Aged Feykir Cheese Salad 3400

Endives, pickled pears, caramelized walnut dressing,
brioche croutons

Lobster & Langoustine Croquettes 3800

Lemon aioli, sea buckthorn jam, crispy onions

WINE

Pouilly Fumé Pascal Jolivet, Sauvignon Blanc 19600

Matthiasson Linda Vista, Chardonnay 26600

Muga Reserva Selection Especial 25500

Châteauneuf du Pape, Domaine Guigal, Syrah 29800

SECOND

Grilled Arctic Char 5800

Creamy grilled cauliflower, roasted pointed cabbage,
pomegranate gremolata, black garlic aioli

Lamb Fillet 6900

Caramelized celeriac, roasted shallots, pickled berries,
Omnom-Malbec jus

Tindur Crusted Grilled Chicken 5900

Roasted creamy sweet potato, grilled lime-asparagus,
piquillo pepper BBQ

Seafood Ravioli 5900

Lemon-Feykir ravioli, lobster bisque,
mussels, octopus

Vegan Mushroom Risotto 5600

Mixed mushrooms, onions, hazelnuts,
nutritional yeast, chives

Three Course Lunch 10200

THIRD

Omnom Chocolate Ganache 2700

Christmas cake, preserved blueberries

Hazelnut & Almond Parfait 2800

Almond financier, strawberries, white chocolate

Sorbet of the Day 2600

SIDES

Roasted Smælki Potatoes 2000

Chives, truffle cream

Grilled Baby Broccoli 2000

Wasabi pesto, Tindur cheese

BY THE GLASS

Peter Lehmann Portrait, Riesling 2600

Castello della Sala Bramitò, Chardonnay 4200

Moulin-à-Vent Albert Bichot, Gamay 2800

Château Haut-Chaigneau, Cabernet Franc 3200

Dishes may contain allergens. We are happy to provide alternatives to meet your dietary requirements.

TIDES

FYRSTI

Graskerssúpa 2600

Kryddolía, Brie gratínerað súrdeigsbrauð

Hreindýratartar 4200

Pikklud kirsuber, reykt eggjarauða, einiberja-majónes, grillað flatbrauð

Confit lax með sjávartrufflu 3800

Wasabi-frisée salat, sýrður rjómi með edamame, dill, pikklað grænmeti, súrar gúrkur, rúgbrauð

1000 daga Feykissalat 3400

Endivur, pikklaðar perur, karamelliserað valhnetudressing, brioche brauðteningar

Humarkrókettur 3800

Sítrónu aioli, hafþyrmissulta, stökkur laukur

VÍN

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Matthiasson Linda Vista, Chardonnay 26600

Muga Reserva Selection Especial 25500

Châteauneuf du Pape, Domaine Guigal, Syrah 29800

ANNAR

Grilluð bleikja 5800

Kremað blómkal, ristað toppkál, granatepla-gremolata, svarthvítlauks aioli

Lambafillet 6900

Karamelliserað seljurót, steiktur skalottlaukur, pikklud ber, Omnom-Malbec sósa

Grillaður kjúklingur með Tindi 5900

Ristað sætkartöflu purée, grillaður límónu-aspas, piquillo pipar BBQ

Sjávarréttar ravioli 5900

Sítrónu- & Feykis ravioli, humarsósa, kræklingur, kolkrabbi

Vegan svepparisotto 5600

Blandaðir sveppir, laukur, heslihnetur, næringarger, graslaukur

Þriggja Réttar Hádegisverður 10200

ÞRIÐJI

Omnom súkkulaði ganache 2700

Jólakaka, pikklud bláber

Heslihnetu- & möndlu parfait 2800

Möndlu-financier, jarðarber, hvítt súkkulaði

Sorbet dagsins 2600

BÆTA VIÐ

Ristað smælki 2000

Graslaukur, trufflukrem

Grillað brokkólíní 2000

Wasabi pestó, Tindur

VÍN Í GLASI

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Moulin-à-Vent Albert Bichot, Gamay 2800

Château Haut-Chaigneau, Cabernet Franc 3200

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