

THE  
REYKJAVÍK  
EDITION

ROOM SERVICE

To place your order, please press the Guest Experience button on your telephone.

MORGUNVERÐUR / BREAKFAST 07:00 - 11:00

ÚR BAKARÍINU / FROM OUR BAKERY

Vínarbrauð / Danish 850

Smjördeigshorn / Croissant 850

Bollakaka dagsins / Muffin of the day 750

Heimagert granólastykki / Homemade granola bar 600

Pain au chocolat 900

Brauð með smjöri & sultu / Assorted toasted bread with butter & jam 1200

FERSKIR SAFAR / FRESH JUICES

Ferskur appelsínusafi / Freshly squeezed orange juice 1300

Ferskur greipaldinsafi / Freshly squeezed grapefruit juice 1300

HOLLIR RÉTTIR / HEALTHY OPTIONS

BIRCHER MÚSLÍ / BIRCHER MUESLI 2300

Rifin epli & möndulur / Grated apple & almonds

SKYR 2600

Heimagert granóla & bláber / Homemade granola & blueberries

CHIAGRAUTUR / CHIA SEED PUDDING 2200

Mangó & kókos / Mango & coconut

HAFRAGRAUTUR / OATMEAL PORRIDGE 2200

Möndlumjólk & rúsínur / Almond milk & raisins

REYKT LAXABEYGLA / SMOKED SALMON BAGEL 2200

Sesambeygla, dill rjómaostur & garðsalat / Sesame bagel, dill cream cheese & garden greens

BEYGLA MEÐ RJÓMAOSTI & AGÚRKU / CUCUMBER & CREAM CHEESE BAGEL 2000

Sesambeygla, dill rjómaostur & garðsalat / Sesame bagel, dill cream cheese & garden greens

ÁRSTÍÐABUNDNIR ÁVEXTIR & BER / FRESH SEASONAL FRUITS & BERRIES 2200

A DISCRETIONARY 1500 ISK DELIVERY FEE WILL BE ADDED TO THE CHECK

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

## KLASSÍSKIR RÉTTIR / ALL TIME CLASSICS

SMURBRAUÐ / SMØRREBRØD 2700

Rúgbrauð, grafinn lax, rjómaostur, dill, radísur & hleypt egg

Rye bread, salmon gravlax, cream cheese, dill, radish & soft poached egg

FRANSKT EGGJABRAUÐ / SOURDOUGH FRENCH TOAST 2500

Súrdeigsbrauð, fersk ber & léttþeyttur rjómi / Fresh berries & soft cream

SÚKKULAÐIBITA PÖNNUKÖKUR / CHOCOLATE CHIP PANCAKES 2600

Ber & hlynsíróp / Berries & maple syrup

SMJÖRDEIGSHORN MEÐ SKINKU & OSTI / HAM & CHEESE CROISSANT 1600

Gouda ostur / Gouda cheese

## EGGJARÉTTIR / JUST EGGS

GRÆN OMMELETTA / GREEN OMELETTE 2400

Smáspínat, kúrbítur, lárpera & Tindur / Baby spinach, zucchini, avocado & Tindur cheese

SHAKSHUKA 2800

Grænmeti, tómatsósa, fetaostur, steikt egg & pönnusteikt pítubrauð

Stewed vegetables, tomato sauce, feta cheese, fried egg & pan seared pita bread

SÚRDEIGSBRAUÐ MEÐ LÁRPERU / SOURDOUGH AVOCADO 2700

Hleypt egg, radísur, vætukarsi & lárpera / Poached egg, radish, watercress & crushed

TIDES EGG BENEDIKT / TIDES EGGS BENEDICT 2800

Reykt skinka & hollandaise sósa / Smoked ham & hollandaise sauce

TVÖ EGG Á MARGA VEGU / TWO EGGS ANY STYLE 2400

Bæta við / Add on

Paprika, laukur, sveppir, spínat, eldþipar 700

Bell pepper, onion, mushrooms, spinach, chili

Skinka, Gouda ostur, chorizo, kjúklingapylsa 900

Ham, Gouda cheese, chorizo, chicken sausage

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## BRAUÐ & MEÐ ÞVÍ / COLD CUTS & TOAST

Charcuterie úrval / Charcuterie selection 1800

Reyktur & grafinn lax / Smoked & cured salmon 1800

Úrval af íslenskum ostum / Local cheese selection 1400

Borið fram með ristuðu súrdeigsbrauði & smjöri / Served with sourdough toast & butter

## MEÐLÆTI / SIDES

Skornir tómatar / Sliced tomatoes 750

Hálf lárpera / Half avocado 750

Agúrkusneiðar / Fresh cut cucumber 750

Steiktir sveppir / Sautéed mushrooms 850

Bakaðar baunir / Baked beans 850

Kartöfluklattar / Hash browns 850

Kjúklingapylsur / Chicken sausages 1400

Chorizo 1400

Svínapylsur / Pork sausages 1400

Beikon / Bacon 1400

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ALL DAY 11:00 - 00:00

## SÚPUR / SOUPS

HUMARSÚPA / LOBSTER SOUP 2800

Sýrður rjómi, dill olía & humar, borin fram með ristudu súrdeigsbrauði  
Sour cream, dill oil & lobster, served with toasted sourdough bread

KREMUÐ SVEPPASÚPA / CREAMY WILD MUSHROOM SOUP 2500

Flúðasveppir, borin fram með ristudu súrdeigsbrauði  
Locally farmed mushrooms from Flúðir, served with toasted sourdough bread

## GRÆNT / GREENS

RAUÐRÓFU- & KARTÖFLUSALAT / BABY BEETROOT & LOCAL POTATO SALAD 3500

Sinneps vinaigrette, blaðbeðja & linsoðið egg  
Mustard vinaigrette, red chard & soft boiled egg

GRÍSKT SALAT / GO GREEK 3500

Tómatar, agúrkur, ólífur, kapers, paprika, fetaostur, oreganó & pítubrauð  
Tomatoes, cucumber, olives, capers, bell peppers, feta cheese, oregano & pita bread

KÍNÓASKÁL / QUINOA BOWL 3400

Gulrótargel, rauðrófur, edamame, hvítkáls-kimchi, lárpera & appelsínudressing  
Carrot gel, baby beetroot, edamame, cabbage kimchi, avocado & orange dressing

Bæta við íslenskri kjúklingabringu / Add on Icelandic free range chicken breast 1100

Bæta við reyktum laxi / Add on smoked salmon 1300

Bæta við grilluðum tígrisrækjum / Add on grilled tiger prawns 1400

Bæta við stökku tófú / Add on crispy tofu 1100

## BÚÐU TIL ÞITT EIGIÐ PASTA / PASTA YOUR WAY

SPAGHETTI EDA PENNE / SPAGHETTI OR PENNE

Bolognese 4800

Pestó / Pesto 3500

Tómatasósa / Tomato sauce 3400

Bæta við spergilkáli / Add on broccoli 750

Bæta við papriku / Add on mixed peppers 550

Bæta við íslenskri kjúklingabringu / Add on Icelandic free range chicken breast 1100

Bæta við grilluðum tígrisrækjum / Add on grilled tiger prawns 1400

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## HAMBORGARAR & SAMLOKUR / BURGERS & SANDWICHES

### HAMBORGARINN / THE BURGER 5500

150 g Black Angus nautgripakjöt, brioche brauð, ostur, beikon, kál, tómatar, súrar gúrkur, grillaður laukur, heimagerð BBQ sósa & stökkar franskar

150 g Black Angus beef, brioche bun, cheese, bacon, lettuce, tomato, pickled cucumber, grilled onion, homemade BBQ sauce & crispy fries

### STÖKKUR KJÚKLINGABORGARI / CRISPY CHICKEN BURGER 5200

Stökkur kjúklingur, brioche brauð, kokteilsósa, kál, tómatasalsa, súrar gúrkur, karrý-remúlaði & krullufranskar

Crispy chicken, brioche bun, cocktail sauce, lettuce, tomato salsa, pickled cucumber, curry remoulade & crispy fries

### KLASSÍSK KLÚBBSAMLOKA / CLASSIC CLUB SANDWICH 4900

Íslensk kjúklingabringa, beikon, ostur, kál, tómatar, sriracha majónes, heimabakað súrdeigsbrauð & stökkar franskar

Icelandic free range chicken breast, bacon, cheese, lettuce, tomatoes, sriracha mayonnaise, homemade sourdough bread & crispy fries

### RISTAÐ GRÆNMETISPANINI / ROASTED VEGETARIAN PANINI 4500

Kúrbítur, paprika, sólþurrkaðir kirsuberjatómatar, kál, hummus & kryddaðar stökkar franskar  
Zucchini, bell peppers, sun-dried cherry tomatoes, lettuce, hummus & crispy spiced fries

### OSTABRÆÐINGUR Á RISTUÐU SÚRDEIGSBRAUÐI / SOURDOUGH CHEESE MELT 4400

Rjómaostur, cheddar & íslenskur ostur

Cream cheese, cheddar & local cheese

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## AÐRIR RÉTTIR / OTHER COURSES

### KOLAGRILLUÐ NAUTALUND / CHARCOAL GRILLED TENDERLOIN 7200

200 g grasfóðruð nautalund, stappað smælki, grillaður aspas & blóðbergs-béarnaise  
200 g grass-fed tenderloin, crushed smælki potatoes, grilled asparagus  
& Arctic thyme béarnaise

### LAXASTEIK / SALMON STEAK 6800

Rósmarínkryddaðar sætar kartöflur & saffran beurre blanc  
Rosemary sweet potatoes & saffron beurre blanc

### FISKUR & FRANSKAR / FISH & CHIPS 4800

Steiktur Atlantshafsporskur, tartarsósa, grænertu-purée, sítrónusneið & stökkar franskar  
Atlantic cod filets, tartar sauce, mushy peas, lemon wedge & crispy fries

### SMJÖRKJÚKLINGUR / BUTTER CHICKEN 6200

Súr gúrka, paratha & gufusoðin basmati hrísgrjón  
Pickle, paratha & steamed basmati rice

### FALAFEL- & KÚSKÚSSKÁL / FALAFEL COUSCOUS BOWL 5800

Paprika, gúrka & muhammara  
Bell peppers, cucumber & muhammara

### MAKKARÓNUR & OSTUR / MAC & CHEESE 3600

Gruyère, cheddar & béchamel  
Bæta við trufflum / Add on truffle 690  
Bæta við Atlantshafshumri / Add on Atlantic lobster 1700

## MEDLÆTI / SIDES

Stökkar franskar / Crispy fries 1600

Stökkar trufflufrankar með parmesan / Crispy parmesan truffle fries 2400

Blandað grænmeti / Mixed greens 2400

Gufusoðin hrísgrjón / Steamed rice 1800

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## SÆTIR BITAR / SWEET BITES

### OREO SKYRKAKA / OREO SKYR DELIGHT 2300

Súkkulaðisósa & ferskir ávextir

Chocolate sauce & fresh fruits

### KARAMELLUEPLI / CARAMEL APPLE 2400

Eplafylling, karamellu-eplamús & karamellusósa

Apple frangipane, caramel apple mousse & caramel sauce

### VEGAN SÚKKULADÍKAKA / VEGAN CHOCOLATE CAKE 2200

Súkkulaði- & ástaraldinkaka, mangó-ástaraldinsósa & sítrusávextir

Chocolate & passion fruit entremet cake, mango-passion fruit sauce & citric fruits

### PERÚÍS / PEAR ICE CREAM 2400

Assam tegljái, þurrkuð pera, sítróna & sítrónu- & tímíansnjór

Assam tea glaze, dried pear, lemon & lemon-thyme frost

### ÁVAXTABAKKI / SEASONAL FRUIT PLATE 2400

## BARNASEÐILL / KIDS MENU

Penne pasta með tómatasósu 3000

Penne pasta in tomato sauce

Stökkir kjúklingafingur & franskar 3100

Chicken fingers & crispy fries

Preföld grilluð samloka með Gouda osti 3100

Triple decker toast with Gouda cheese

Smáir nautaborgarar með káli, tómötum, osti & kokteilsósu 3200

Sliders with beef patties, lettuce, tomato, cheese & cocktail sauce

Prenns konar gufusoðið grænmeti 2400

Three types of steamed seasonal vegetables

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## DRYKKIR / BEVERAGES

Pepsi 700

Pepsi Max 700

7 Up 600

Appelsín 600

3Cents Pink Grapefruit Soda 800

3Cents Sparkling Lemonade 800

Fever-Tree Tonic Water 800

Fever-Tree Ginger Beer 800

Fever-Tree Ginger Ale 800

Sparkling Tea 750ml 6200

## KAFFI / COFFEE

Filter Coffee 730

Espresso 680

Double Espresso 720

Americano 780

Cappuccino 840

Latte 860

## TE / TEA 720

Earl Grey, English Breakfast

Green Tea, Peppermint

Chamomile

VÍN / WINE	GL	BT
FREYÐIVÍN / BUBBLES		
Crudo Prosecco Glera, Italy	1900	9700
Le Colture Brut Rosé Merlot, Chardonnay, Veneto Italy	2000	8500
Laurent-Perrier La Cuvée Brut Chardonnay, Pinot Noir, Meunier, Champagne, France	4400	25000
RAUÐVÍN / RED		
Albert Bichot Horizon Pinot Noir, France	2800	12900
Castillo de Molina Cabernet Sauvignon, Chile	2500	11000
José Zuccardi Malbec, Argentina	3300	23700
RÓSAVÍN / ROSÉ		
Konyári Rosé Merlot, Cabernet Sauvignon, Cabernet Franc, Hungary	1900	8400
Torre Mora Etna Rosato Scalunera Nerello Mascalese, Italy	2900	13400

HVÍTVÍN / WHITE	GL	BT
Bolla Pinot Grigio, Italy	2500	12500
Simonnet-Febvre Petit Chablis Chardonnay, France	3300	18000
Castello della Sala Bramito Chardonnay, Italy	4200	19800

## BJÓR / BEER

EDITION Arctic Fox Hazy Pale Ale 2500

Gull 2100

Peroni 1900

Brío Pilsner 0% 1500

## FLÖSKUR / BOTTLE SERVICE

Skin Gin 69000