

LAB
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Smáréttir / Small courses

LAXA RÚLLA

4.500,-

Graslaukur, sinneps fræ, brioche mulningur, Beurre Monte,

SALMON MOSAIC

Chives, mustard seeds, brioche crumble, Beurre Monte

LAMBA KRÓKETTUR

4.500,-

Feykir ostur, sýrður laukur, skessujurtir

LAMB CROQUETTES

Feykir cheese, pickled onion, lovage

RAUÐRÓFUR

4.200,-

Skessujurtir-pesto, Feykir, Buerre Monte

BEETROOT

Lovage-pesto, Feykir cheese, Beurre Monte

HÖRPUSKEL

4.200,-

Graslaukur, perlusoyja, bleikju hrogn, Beurre Blanc.

SCALLOPS

Chives, soya pearls, arctic char roe, Beurre Blanc.



Smáréttir / Small courses

TAÐREYKT BLEIKJA

3.200,-

Soðið brauð, taðreykt bleikja, sýrður rjómi.

DUNG SMOKED ARCTIC CHAR

Icelandic traditional fried bread, dung smoked arctic char, sour cream.

ÞORSK "CANNOLI "

4.200,-

Þeyttur þorskur, dill, graslauks olía.

COD "CANNOLI"

wipped cod, dill, chive oil.

FOIE GRAS

5.200,-

Mouse, smjörsteikt brioche, fíkjumauk, trufflur.

FOIE GRAS

Mouse , buttery brioche, fig purée, truffle

BURRATA

4.200,-

Létt marineraðir tómatar, graslaukur, sýrður sharlot laukur, grillað brauð, ólífuolía.

BURRATA

Light marinated tomatoes, chives, pickled shallots, grilled bread, olive oil

FOCCACIA BRAUÐ

1.900,-

Þeytt smjör, Ólifolía & balsamic.



Aðalréttir / Main courses

GULBEÐUR & RAUÐBEÐUR

5.200,-

Feta krem, dukkha, lamba salat, koriander olía.

YELLOW BEETROOT & BEETROOT

Feta cream, dukkha, lamb salad, coriander oil.

SJÁVARRÉTTA PASTA

5.600,-

Rækjur, límóna, humar sósa.

SEAFOOD PASTA

Shrimps, lime, langoustine sauce.

ÞORSKUR

5.600,-

Gnocchi, chorizo, grænkál, möndlur, humar sósa, dill olía.

COD

Gnocchi, chorizo, green kale, almonds, langoustine sauce, dill oil.



Aðalréttir / Main courses

NAUTA RIBEYE

9.200,-

Sveppir, beurre monté-smælki, graslaukur, gljáð gulrót, brokkolíni, demi-glace.

BEEF RIBEYE

Mushrooms, Beurre Monte, baby potatoes, chives, glazed carrots, broccolini, Demi Glaze

EL DIABLO KJÚKLINGUR

6.200,-

Polenta, kirsjuberjatómatar, brokkolíni, maís rif, koriander, svartur hvítlaukur.

EL DIABLO CHICKEN

Polenta, cherry tomatoes, broccolini, corn ribs, coriander, black garlic.

ABBAL-ABBA-LÁ RÉTTUR

5.600,-

Spurðu þjóninn.

ABBA-LABBA-LÁ DISH

Ask the waiter.



Eftiréttir / Desserts

HINDBERJA KÚLA

3.600,-

Feuilletine, hindber, sítróna timjan ís.

RASPBERRY SPHERE

Feuilletine, raspberries, lemon thyme ice cream.

TIRAMISU

3.200,-

Espresso, mascarpone, lady fingers, kakó.

TIRAMISU

Espresso, mascarpone, lady fingers, cacao.

JARÐABERJA SORBET

Jarðaberja teseyði, micro basil, basil olía.

2.600,-

STRAWBERRY SORBET

Strawberry tea, micro basil, basil oil.

HESLIHNETU ÍS

2.600,-

Sichuan pipar karamella.

HAZELNUT ICE CREAM

Sichuan pepper caramel.

