

TIL AÐ BYRJA

BJÓRSMAKK

ÞRIGGJA BJÓRA SMAKKPLATTI

2.250 KR

CRACKERS

STÖKKAR PARMESAN KÖKUR, FEYKIR, KRYDDBLANDA

BRYGGJUNNAR, AIOLI

VARÚÐI ÁVANABINDANDI

1.790 KR

FORRÉTTIR

HUMARSÚPA

LETURHUMAR, VERMÚT FRODA, SÖL

3.490 KR

NAUTA TARTAR

STRACCIATELLA, ENOKI SVEPPIR, WONTON FLÖGUR,

KAPERS, LAUKUR

3.890 KR

HUMAR TEMPURA

LETURHUMAR, TEMPURA, CHILI MAYO

3.990 KR

HÆGELDUÐ BLEIKJA

SÝRDUR RJÓMI, PIKKLAÐ GRÆNMETI, SÍTRÓNUMAUK, JARDSKOKKAR,

LAXAHROGN

3.890 KR

BURRATA

PANKO HJÚPUR, HUNANGSTÓMATAR, BASIL PESTÓ, TRUFFLU HUNANG

3.690 KR

ARANCINI

SVEPPIR, STRACCIATELLA, PARMESAN, ROMANESCO SÓSA,

2.790 KR



BRYGGJAN

BRUGGHÚS

ÓVISSUFERÐ

Komdu þér á óvart

Leggðu upplifun þína í hendur matreiðslumanna Bryggjunnar.
5 rétta óvissuferð sem sýnir allt það besta úr íslensku hráefni úr sjó
og af landi

13.900 Á MANN
EINUNGIS BORIÐ FRAM FYRIR ALLT BORÐIÐ

ÞRIGGJA RÉTTA

FORRÉTTUR - VAL UM

HUMARSÚPA EÐA NAUTA TARTAR

AÐALRÉTTUR - VAL UM

LAMBA FILLET EÐA MISO GLJÁÐUR ÞORSKUR

EFTIRRÉTTUR - VAL UM

CRÉME BRULÉE EÐA SÚKKULAÐI MÚS

9.900 KR Á MANN

EINUNGIS BORIÐ FRAM FYRIR ALLT BORDIÐ

TOMAHAWK

FYRIR 2-3 AÐ DEILA

30 DAGA FULLMEYRNUÐ TOMAHAWK STEIK
MAÍS BRULÉE, SMÆLKI, GRILLAÐ GRÆNMETI, BERNaise EÐA
CHIMICHURRI

19.990 KR

AÐALRÉTTIR

STEIK OG FRANSKAR

250G RIBEYE, CHIMICHURRI EÐA BERNaise, FRANSKAR, AIOLI
6.990 KR

LAMBA FILLET

JARDSKOKKAMAUK, JARDSKOKKAFLÖGUR, GULRÆTUR, PAK
CHOY, CHIMICHURRI
6.990 KR

MISO GLJÁÐUR ÞORSKUR

KARTÖFLUMÚS, SÍTRÓNUGRASS FROÐA, SÝRD EPLI,
BROCCOLINI
5.690 KR

HUMARSALAT

TEMPURA LETURHUMAR, KLETTASALAT, GRANATEPLI, SÝRD
EPLI, HUNANGSTÓMATAR, PARMESAN
5.490 KR

BRYGGJUBORGARI

140G NAUTAKJÖT, CHEDDAR, LAUKSULTA, RELISH, FRANSKAR,
AIOLI
4.990 KR

EGGALDINN

PERLULAUkur, HUMMUS, OSTRUSVEPPIR, BRÚNÖLS BBQ
4.990 KR

MEÐLÆTI

CORN BRULÉE

1.390 KR

GRILLAÐ GRÆNMETI

990 KR

FRANSKAR

990 KR

SMÆLKI

990 KR

FERSKT SALAT

990 KR

TO START

BEER FLIGHT

A TASTING PLATTER WITH THREE OF OUR IN HOUSE BREWS

2.250 KR

CRACKERS

CRISPY PARMESAN CAKES, FEYKIR, BRYGGJAN SPICE MIX,

AIOLI

CAUTION! ADDICTIVE!!

1.790 KR

APPETIZERS

LOBSTER SOUP

LANGOUSTINE, VERMOUTH FOAM, DULCE

3.490 KR

BEEF TARTAR

STRACCIATELLA, ENOKI MUSHROOMS, WONTON CRISPS,

CAPERS, ONION

3.890 KR

LOBSTER TEMPURA

LANGOUSTINE, TEMPURA, CHILI MAYO

3.990 KR

SLOW COOKED ARCTIC CHAR

SOUR CREAM, PICKLED VEGETABLES, LEMON PURÉE, SUNCHOKES,

SALMON ROE

3.890 KR

BURRATA

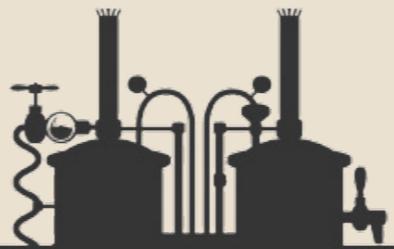
PANKO CRUST, HONEY TOMATOES, BASIL PESTO, TRUFFLE HONEY

3.690 KR

ARANCINI

MUSHROOMS, STRACCIATELLA, PARMESAN, ROMANESCO SAUCE

2.790 KR



BRYGGJAN

BRUGGHÚS

CHEF'S MENU

Feeling adventurous?

Allow our team to take you on a culinary journey.
A 5 course chef's menu showcasing the best of Icelandic
ingredients from the sea and from land

13.900 per person
only served for the whole table

SET MENU

APPETIZER - CHOOSE BETWEEN

LOBSTER SOUP OR BEEF TARTAR

MAIN COURSE - CHOOSE BETWEEN

LAMB FILLET OR MISO GLAZED COD

DESSERT - CHOOSE BETWEEN

CRÉME BRULÉE OR CHOCOLATE MOUSSE

9.900 KR PER PERSON
ONLY SERVED FOR THE WHOLE TABLE

TOMAHAWK

FOR 2-3 TO SHARE

30 DAY DRY-AGED TOMAHAWK STEAK
CORN BRULÉE, BABY POTATOES, GRILLED VEGETABLES,
BERNAISE OR CHIMICHURRI
19.990 KR

MAIN COURSES

STEAK & FRIES

250G RIBEYE, CHIMICHURRI OR BERNaise, FRENCH FRIES, AIOLI
6.990 KR

LAMB FILLET

SUNCHOKE PURÉE, SUNCHOKE CHIPS, CARROTS, PAK CHOY,
CHIMICHURRI
6.990 KR

MISO GLAZED COD

MASHED POTATOES, LEMONGRASS FOAM, PICKLED APPLES,
BROCCOLINI
5.690 KR

LOBSTER SALAD

TEMPURA LANGoustine, RUCOLA, POMEGRANATE, PICKLED
APPLES, HONEY TOMATOES, PARMESAN
5.490 KR

BRYGGJAN BURGER

140G BEEF, CHEDDAR, ONION JAM, RELISH, FRENCH FRIES,
AIOLI
4.990 KR

EGGPLANT

PEARL ONIONS, HUMMUS, OYSTER MUSHROOMS, BROWN ALE
BBQ
4.990 KR

SIDES

CORN BRULÉE

1.390 KR

GRILLED VEGETABLES

990 KR

FRENCH FRIES

990 KR

BABY POTATOES

990 KR

SIDE SALAD

990 KR