

Courses

3.900

Gravlax

Malt bread, gravlax sauce, dill

Ceviche

Prawn, scallop, arctic char, lime

Salad

Coconut, root vegetable, pomelo

Broccoli & kale

Cottage cheese, avocado, feta cheese

Cod

Tomato, broccolini, avocado

Sushi

Freshest ingredients every day

Beef tataki

Cashew nut, cilantro, soy sauce

Chicken

Barley, quinoa, kale

Miso soup

Spring onion, tofu

Beef

Carrot, rutabaga, horseradish, madeira

On the side

1.700

Kale

Potato

Avocado

Hummus

Cottage cheese

Broccoli & cauliflower

Menu served 11:00-22:00
Prices are in Icelandic Krona (ISK).

Desserts

2.600

Celery & apple
Lovage, apple consommé

Fruit platter

Coconut
Ice cream, chocolate

Energy shots

550

Kale
Ginger
Wheatgrass
Thyme & crowberry

Fresh juice drinks

1.190

Spinach
Mango, apple, ginger

Beetroot
Apple, blueberry, lemon

Carrot
Orange, ginger

Kale
Apple, cucumber, celery

Smoothies

1.190

Skyr, rhubarb
Sorrel skyr, Icelandic strawberry
Chia, blueberry, cinnamon

If you have an allergy to any food products, please advise us prior to ordering.
All information on food intolerances and allergens is available.