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| <b>Burrata</b><br>tomato   basil   gazpacho  | 5,900  |
| <b>Miso Soup (G) (L)</b><br>tofu   dulce   spring onion                              | 3,900  |
| <b>Caesar Salad</b><br>chicken   parmesan   croutons                                 | 5,900  |
| <b>Mussels (G) (L)</b><br>white wine   kombu   | 6,900  |
| <b>Cod (G) (L)</b><br>langoustine sauce   avocado                                    | 6,900  |
| <b>Sushi</b><br>freshest ingredients every day                                       | 5,900  |
| <b>Plant Based Steak (V)</b><br>basil hummus   cherry tomatoes   rocket leaves       | 5,900  |
| <b>Dry Aged Burger (200g)</b><br>cheese   relish   tomato   chips                    | 5,900  |
| <b>Grade 5 Wagyu Beef (60g) (G) (L)*</b><br>tartar   soy   ginger   Icelandic wasabi | 8,500  |
| <b>Ocean beef ribeye steak (300g) (G) (L)*</b><br>chimichurri   crushed potato       | 11,900 |
| <b>Caviar Menu</b>   |        |
| Beluga 50g*  | 50,000 |
| Osietra 50g*   | 29,500 |
| Gold 50g*  | 23,500 |
| <b>Sides</b>   |        |
| Hummus & seed crackers (V) (G)   | 1,990  |
| Avocado & seed crackers (V) (G)  | 1,990  |
| Crushed potato (V) (G)   | 1,990  |
| Crudit  and basil hummus (V) (G)   | 1,990  |
| Greek salad (G)  | 1,990  |
| Quinoa salad (V) (G)   | 1,990  |
| <b>Desserts</b>  |        |
| Fruit salad<br>mint   vanilla  | 2,900  |
| Lemon tart   | 3,200  |

(V) Vegan (L) Lactose free (G) Gluten free

\*not included in package

Prices are in Icelandic Krona (ISK)

|  |                              |                                    |       |
|--|------------------------------|------------------------------------|-------|
| <b>Sparkling Wine</b>  | <b>By the Glass   Bottle</b> | <b>Sparkling Mimosas</b>           |       |
| Ardenghi Valdobbiadene<br>Prosecco<br>Veneto – Italy   | 2,900   14,500               | Ardenghi Prosecco Mimosa           | 2,200 |
|  |                              | Charles Heidsieck Champagne Mimosa | 4,300 |
| <b>Champagne</b>   | <b>By the Glass   Bottle</b> | <b>Beer 33 cl. bottle</b>          |       |
| Charles Heidsieck<br>Brut Reserve NV   | 4,500   22,500               | Egils Gull                         | 1,790 |
|  |                              | Brío                               | 1,790 |
| Charles Heidsieck  | 4,700   23,500               | Boli                               | 1,790 |
| Rosé Reserve NV  |                              | Carlsberg 0%                       | 990   |
|  |                              | Becks 0%                           | 990   |
| <b>Rosé</b>  | <b>By the Glass   Bottle</b> | <b>Soft Drinks / Juice</b>         | 690   |
| Gérard Bertrand, 'Côte des Roses'<br>Syrah, Cinsault, Grenache 2022<br>Languedoc-Roussillon - France | 2,600   13,000               | <b>Healthy Drinks</b>              |       |
|  |                              | Fresh Forever                      | 1,590 |
| Chateau D´Esclans Rock Angel   | 4,200   21,000               | Carrots, orange, apple, ginger     |       |
| Grenache Noir 2021<br>Provence - France  |                              | Green is Good                      | 1,590 |
|  |                              | Spinach, banana, mango, ginger     |       |
| <b>White Wine</b>  | <b>By the Glass   Bottle</b> | Ginger Shot                        | 1,090 |
| Gerard Bertrand Art Du Vivre<br>Clairette 2019<br>Languedoc - France                                 | 3,000   15,000               | <b>Coffee</b>                      |       |
|  |                              | Espresso                           | 650   |
| Laroche 1er Cru Vaudevey   | 3,500   17,500               | Double Espresso                    | 720   |
| Chardonnay 2021<br>Chablis - France  |                              | Macchiato                          | 650   |
|  |                              | Double Macchiato                   | 690   |
| Domaine des Grosses Pierres  | 3,900   19,500               | Americano                          | 720   |
| Sancerre 2022<br>Loire Valley - France   |                              | Cafe Latte                         | 790   |
|  |                              | Cappuccino                         | 790   |
| Moillard Meursault   | 4,900   24,500               | Swiss Mocha                        | 850   |
| 2020<br>Burgundy - France  |                              | Iced Coffee                        | 790   |
|  |                              | <b>Hot Chocolate</b>               | 790   |
| <b>Red Wine</b>  | <b>By the Glass   Bottle</b> | <b>Tea (hot or iced)</b>           | 720   |
| La Celia, 'Elite'<br>Malbec 2020<br>Mendoza - Argentina  | 3,000   15,000               | <b>Black</b>                       |       |
|  |                              | Earl Grey / English Breakfast      |       |
| Matua, 'Lands and Legends'   | 3,600   18,000               | <b>White</b>                       |       |
| Pinot Noir 2020<br>Central Otago - New Zealand   |                              | Pure White / Fruit Blend           |       |
|  |                              | <b>Green</b>                       |       |
| Ville al Cortile   | 3,800   19,000               | Pure Green / Mint / Jasmin Pearls  |       |
| Brunello di Montalcino 2017<br>Tuscany - Italy   |                              | <b>Oolong</b>                      |       |
|  |                              | <b>Herbal</b>                      |       |
| Moillard, Aloxe Corton   | 4,900   24,500               |                                    |       |
| 2019<br>Burgundy - France  |                              |                                    |       |
| Beaulieu Vineyard Rutherford   | 7,200   36,000               |                                    |       |
| Cabernet Sauvignon 2016<br>Napa Valley - USA   |                              |                                    |       |

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