

Icelandic burrata	5,900
Pickled grapes, tomato, basil, olives	
Miso soup (G) (L)	3,900
Tofu, dulce, spring onion	
Caesar salad	5,900
Chicken, Parmesan, croutons	
Beef striploin (L) (G)	7,900
Chimichurri, broccolini, celeriac	
Tuna tartare (G) (L)	5,900
Ponzu granita, sesame, avocado	
Beef tataki (G) (L)	5,900
Almonds, yuzu, cilantro, chili	
Chicken breast (L)	5,900
Barley, parsnip, chili, olive oil	
Ceviche (G) (L)	5,900
Prawns, scallop, Arctic char, lime	
Cod (G) (L)	6,900
Mussel sauce, avocado, tomato	
Sushi	5,900
Freshest ingredients every day	
Vegan steak from Juicy Marbles (V) (G)	6,900
Sweet potato, wild mushrooms, thyme	

Sides	large	regular
Crudités and basil hummus (V) (G)	3,990	1,990
Hummus and seed crackers (V) (G)		1,990
Avocado and seed crackers (V) (G)		1,990
Aubergine hummus and sourdough bread (L)		1,990
Greek salad (G)		1,990
Grilled broccolini (G)		1,990
Potato bread served with olive oil and lava salt (L)		1,990

Desserts

Fruit salad (G) (L)	2,900
Mint, vanilla	
Dark chocolate mousse (G)	3,200
Olive oil, seeds, sea salt	
Cheese plate	2,490
24-month-old Feykir cheese, honey, and toast	