

Rossini caviar

Served with baby gem, crème fraîche, capers, cornichons, shallots, and gluten-free crisps

Gold selection 50 g 19,900

Charles Heidsieck Glass 4,500

Brut Reserve NV Bottle 22,500

Oscietra gold caviar 50 g 24,900

Charles Heidsieck Glass 4,700

Rosé NV Bottle 23,500

Beluga caviar 50 g 39,900

Dom Perignon 2017 Glass 12,500

Champagne, France Bottle 62,500

Chef's choice of the season

Halibut (G) 5,900

Yuzu, beurre blanc, peas

Cloudy Bay Chardonnay 2023 3,900

Hamachi (L) (G) 5,900

Tomato essence, jalapeño, herbs, citrus

Optional caviar supplement +3,900

Louis Michel Chablis 2024 3,500

Beef tartare 5,400

Shallots, capers, pickled girolles,

24-month-aged Feykir cheese

Charles Heidsieck Rosé Brut NV 4,700

Salmon crudo (L) (G) 5,900

Shiso plums, yuzu, radish, coriander

Optional caviar supplement +3,900

Loimer Riesling Heiligenstein Erste Lage 2019 3,400

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

Prices are in Icelandic krona (ISK)

Courses

Icelandic stracciatella	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
Sauce vierge, avocado, dulce	
Sushi	5,900
Freshest ingredients every day	
Vegan steak from Juicy Marbles (V) (G)	6,900
Cauliflower, mushroom demi glacé, puré	

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 with olive oil and lava salt (L)		1,990
Mashed potatoes with olive oil (V) (G)		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	
Japanese strawberries	3,490
Skyr, almonds, basil	