







# GRAND BRASSERIE









## LUNCH MENU

### STARTERS

- Soup of the day** – please ask your waiter 1.650 ISK
-  **Three Types of Herring** – Icelandic rye bread, onion, beetroot, egg 1.950 ISK
-   **Reindeer Paté** – dried reindeer sausage, pickled vegetables, Cumberland sauce  2.390 ISK
-  **Angelica- and Anise Cured Salmon** – mustard sauce, Icelandic rye bread  2.290 ISK











### COMFORT FOOD

-   **Classic Club Sandwich** – french fries 2.750 ISK
-  **Grand Hamburger** – 175 g beef, tomatoes, pickles, onion, chili mayonnaise, french fries 3.190 ISK
-   **Reindeer Burger** – pickled red onion, blue cheese, rucicola, french fries  3.390 ISK
-   **Deep Fried Cod Orly** – tartar sauce, french fries 3.290 ISK









### MAIN COURSES

- Catch of the Day** – please ask your waiter 3.290 ISK
-  **Baked Cauliflower** – broccoli, tomato cumin sauce 3.190 ISK
-   **Butter Fried Salmon** – dill potatoes, vegetables, white wine sauce 4.390 ISK
-  **Grilled Atlantic Catfish** – mandarin potatoes, cauliflower, chive sauce 3.750 ISK
-  **Turkey Úlla la** – celeriac, mashed potatoes, cranberry jam, rosemary sauce, pine infused oil  4.390 ISK
-   **Slow Cooked Pork Belly** – braised red cabbage, potato gratin, root vegetables, red wine sauce 4.390 ISK



### DESSERTS

-  **Pavlova** – vanilla cream, selection of berries 1.850 ISK
-   **Passion Fruit Mousse** – mango 1.850 ISK
-   **Warm Chocolate Cake** – vanilla ice cream 1.990 ISK
-  **Warm Apple Pie** – vanilla ice cream 1.850 ISK









shellfish vegan laktose gluten nuts

 Chef Úlfar Finnbjörnsson's signature dish

Food and allergies and intolerance. Please speak to our staff about the ingredients in your meal. Thank you









## HÁDEGISVERÐAR MATSEÐILL

### FORRÉTTIR

- Súpa dagsins – spyrjið þjóninn 1.650 kr.
-  **Þrjár tegundir af síld** – rúgbrauð, laukur, rauðrófur, egg 1.950 kr.
-   **Hreindýrapaté** – þurrkuð hreindýrapylsa, sýrt grænmeti, Cumberlandsósa  2.390 kr.
-  **Hvannar- og anísgrafinn lax** – sinnepssósa, heimabakað rúgbrauð  2.290 kr.











### LÉTTIR RÉTTIR

-   **Klassísk klúbbsamloka** – franskar kartöflur 2.750 kr.
-  **Grand Hamborgari** –175 g nautaborgari, tómatar, sýrðar agúsrkur, laukur, Chilimæjón, franskar 3.190 kr.
-   **Hreindýra hamborgari** – rauðlaukssulta, gráðostur, klettsalat, franskar kartöflur  3.390 kr.
-   **Djúpsteiktur þorskur í orly** – tartarsósa, franskar kartöflur 3.290kr.




### AÐALRÉTTIR

- Fiskur dagsins** – spyrjið þjóninn 3.290 kr.
-  **Bakað blómkal** – brokkolí, tómatcuminsósa 3.190 kr.
-   **Smjörsteiktur lax** – dillkartöflur, grænmeti, hvítvínssósa 4.390 kr.
-  **Grillaður steinbítur** – mandarínu-kartöflusmælki, blómkal, graslaukssósa 3.750 kr.
-  **Kalkúnasneiðar Úlla la** – sellerírot, kartöflumauk, tröuberjasulta, rósarínsósa, greniolía  4.390 kr.
-   **Hægelduð grísasíða** – heimalagað rauðkál, gratin kartöflur, rôtargrænmeti, rauðvínssósa 4.390 kr.



### EFTIRRÉTTIR

-  **Pavlova** – vanillukrem, úrval af berjum 1.850 kr.
-   **Ástríðuávaxtamús** – mangó 1.690 kr.
-   **Heit súkkulaðikaka** – vanillús 1.990 kr.
-  **Heit eplakaka** – vanillús 1.850 kr.



 Signature réttur Úlfars Finnbjörnssonar yfirmatreiðslumanns Grand Brasserie.

Ertu með fæðu ofnæmi eða óþol? Vinsamlega hafðu samband við starfsfólk okkar til að fá upplýsingar um innihaldsefni matvælna. Takk fyrir.