




# GRAND BRASSERIE

## STARTERS

- Soup of the day** – ask the waiter 1.500 kr.
-  **Anis cured salmon** with homemade rye bred, mustard sauce 1.990 kr.
-  **Reindeer terrine**, cumberland sauce 1.990 kr.

## MAIN COURSES

- Fish of the day** – ask the waiter 2.990 kr.
- Duck salat** - cashew nuts, pickles, sesam vinaigrette 2.390 kr.
- Baked cauliflower** - cashew nuts, pickles, sesam vinaigrette - Vegan 2.390 kr.
- Grand Hamburger** – 175 g beef burger, tomatoes, pickles, onion, chili mayo, french fries 2.890 kr.
- Club sandwich** - french fries 2.690 kr.
- Cod Orly** - tartar sauce, french fries 2.990 kr.
-  **Boneless Chicken thighs Úlla la**, - mashed potatoes, rosemary sauce 3.990 kr.
- Grilled beef tenderloin** - red wine sauce, french fries 6.400 kr.

## DESSERTS

- Wild blueberry mousse**, blueberry sorbet 1.690 kr.
- Passionfruit Pavlova**, mango, bananas 1.690 kr.
- Grand Marnier soufflé-ice cream**, hot chocolate sauce 1.690 kr.

 Chef Úlfar Finnbjörnsson's signature dish.

 Vegan.

Food and allergies and intolerance.

Please speak to our staff about the ingredients in your meal. Thank you.