









GRAND BRASSERIE








STARTERS

-  **Angelica- and Anise Cured Arctic Char** – mustard dressing, salad, roe  2.590 kr.
-  **Cured Lamb** – pickled vegetables, blueberry dressing 2.550 kr.
-   **Chinese Cabbage salad** – pears, cashews, sesame vinaigrette, lentils 2.290 kr.










SOUPS

- Soup of the Day** – please ask your waiter 1.790 kr.
-   **Onion Soup Gratinée** – cheese toast 2.050 kr.
-  **Shellfish soup** – curry, lime, coconut, cilantro 2.490 kr.






COMFORT FOOD

-   **Duck Salad** – chinese cabbage, cashews, cucumber, sesame vinaigrette 2.490 kr.
-   **Grand Burger** – stone baked sour dough bread, brie, bacon, horse radish dressing, french fries 3.490 kr.
-  **Club Sandwich** – chicken, bacon, tomatoes, mayonnaise, french fries 3.1550 kr.
-   **Deep Fried Cod Orly** – tartar sauce, french fries 3.390 kr.

MAIN COURSES

-   **Catch of the day** – please ask your waiter 3.290 kr.
-   **Baked Cauliflower** – sweet potato mash, herb pesto 3.990 kr.
-   **Peanut Crusted Arctic Char** – creamy barley, yogurt sauce, mixed vegetables 4.890 kr.
-  **Boneless Chicken Thighs Úlla la** – mashed potatoes, celeriac 4.890 kr.
- Duck Confit** – plum sauce, baked fennel, crispy potato wedges 5.750 kr.
-   **Grilled Beef Tenderloin** – sauce Bearnaise, portobello mushroom, potato wedges 6.990 kr.

DESSERTS

-  **Pavlova** – vanilla cream, mixed berries 2.290 kr.
-   **Skyr Mousse** – blueberry sorbet, blueberries, marengue 2.090 kr.
- Vanilla Parfait** – warm chocolate cake, Icelandic strawberries 2.290 kr.
-   **Raspberry Cake** – raspberry sorbet 2.090 kr.



shellfish



gluten



laktose



nuts



vegan



Chef Úlfar Finnbjörnsson's signature dish.

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