

FORRÉTTIR / STARTERS

NAUTA CARPACCIO OG HÖRPUSKEL 2.990 kr.

BEEF CARPACCIO AND SCALLOPS

Stökkir jarðskokkar, trufflumæjó, parmigiano
Crispy sunchokes, truffle mayo, parmigiano

BAKAÐUR OSTUR 2.490 kr.

BAKED CHEESE

Dala brie, hunang, dökkur
Brie cheese, honey, dates

✓ **GRÆNKÁLSSALAT** 2.290 kr.

KALE SALAD

Kínóa, sýrðar rauðbeður, þurrkuð hindber
Quinoa, pickled beets, dried raspberries

AÐALRÉTTIR / MAINS

NAUTALUND 6.490 kr.

BEEF TENDERLOIN

Trufflu kartöflur, sellerírotarmauk, sinnepsgljái
Truffle potatoes, celeriac purée, sauce Robert

PORSKHNAKKI 4.290 kr.

COD

Blómkál, kartöflumús, sýrður fennell
Cauliflower, potato purée, pickled fennel

LAMBAKÓRÓNA 5.590 kr.

RACK OF LAMB

Jarðskokkamauk, kartöflupressa, rauðvínssósa
Sunchoke purée, crushed potato, red wine sauce

BLEIKJA 4.290 kr.

ARTIC CHAR

Eplasalat, sellerírotarmauk, smælki kartöflur
Apple salad, celeriac purée, small potatoes

✓ **RAUÐRÓFUSTEIK** 3.790 kr.

BEEF STEAK

Sveppir, broccolini, sóselju-dressing
Mushrooms, broccolini, dill dressing

EFTIRRÉTTIR / DESSERTS

RABARBARAKAKA 1.790 kr.

RHUBARB CAKE

Bakað súkkulaði, rabarbarasósa, vanillús
Baked chocolate, rhubarb coulis, vanilla ice cream

ÍS OG SORBET 1.790 kr.

ICE CREAM AND SORBET

Úrval af ís og sorbet að hætti hússins
Selection of homemade ice cream and sorbets

KARAMELLUMÚS 1.790 kr.

CARAMEL MOUSSE

Haframulningur, hindberjasósa, sítrónusorbet
Oat crumble, raspberry sauce, lemon sorbet