

MATSEÐILL / MENU

4 COURSE NEW YEARS MENU

FORRÉTTIR / STARTERS

FLATKÖKUR MEISTARANS / TRADITIONAL ICELANDIC “FLATKAKA”
NAUTACARPACCIO / BEEF CARPACCIO

AÐALRÉTTUR - VELDU Á MILLI / MAIN COURSE - CHOOSE BETWEEN
NAUTALUND eða GRILLAÐUR LAX
BEEF TENDERLOIN or GRILLED SALMON

EFTIRRÉTTUR / DESSERT

KRÆKIBERJA OSTAKAKA / CROWBERRY SKYR CAKE

Aðeins framreitt fyrir allt borðið og tvo eða fleiri.
Only served for the whole table and for a minimum of two people.

13.900 kr.

SNACK / SNACKS

BRAUÐKARFA með nýbökuðu súrdeigsbóndabrauði, bjór-döðlusmjör, 1.190 kr.

BREAD BASKED with freshly baked sourdough and country bread,
beer & date butter, Icelandic sea salt

BÆTTU VIÐ / ADD:

Hummus

790 kr.

✓ KARAMELLAÐ POPPKORN frá Ástrík gourmet poppkorn og pekanhnetur 1.790 kr.
CARAMELISED POPCORN from Ástrík Gourmet Popcorn and pecans

BLANDAÐAR „SPICY” HNETUR með rósmarín 1.790 kr.
MIXED SPICY NUTS with rosemary

VÖFFLUFRANSKAR, reykt salt, trufflu-mayo 1.390 kr.
WAFFLE FRIES, smoked salt, truffle-mayo

✓ ÓLÍFUR, límóna, basilíka, chili 1.790 kr.
OLIVES, lime, basil, chili

✓ STÖKKT „BANG BANG” BROKKÓLÍ með spicy mayo og graslauk 2.690 kr.
CRISPY “BANG BANG” BROCCOLI with spicy mayo and chives

HEITREYKT UFSA “SMYRJA” með sýrðum rjóma, kapers, skarlottulauk 2.690 kr.
og fersku dilli. Kemur með rúgbrauðs- og súrdeigs “crispi”

HOT SMOKED ICELANDIC POLLOCK DIP with sour cream, capers, shallots
and fresh dill. Served with Icelandic rye bread and sourdough crisp

SMÁRÉTTIR / SMALL COURSES

FLATKÖKUR MEISTARANS, léttgrafin bleikja, rjómaostur, dill, sítrónuolía 3.990 kr.
TRADITIONAL ICELANDIC “FLATKAKA”, lightly cured arctic char,
cream cheese, dill, lemon oil

NAUTA „CARPACCIO“, döðlur, rucola-mayo, stökkir 3.890 kr.
jarðskokkar, parmesan
BEEF “CARPACCIO”, dates, rucola-mayo, crispy Jerusalem
artichokes, parmesan

BBQ BUFFALO KJÚKLINGAVÆNGIR, salthnetur, spicy-mæjó, 3.490 kr.
gráðaostasósa

BBQ BUFFALO CHICKEN WINGS, peanuts, spicy mayo, blue cheese sauce

SJÁVARRÉTTASÚPA GUMMA SKIPSTJÓRA, bláskel, hörpuskel, 3.890 kr.

humar, ferskur fiskur, humarolía. Borin fram með nýbökuðu brauði
CAPTAIN GUMMI'S SEAFOOD SOUP, Icelandic blue mussels, scallops, lobster,
market fresh fish, lobster oil. Served with freshly baked bread



AÐALRÉTTIR / MAIN COURSES

GRILLAÐUR LAX, perlubygg, svart hvítlauks-sesam froða, paprikusósa 5.990 kr.
GRILLED SALMON, pearl barley, black garlic sesame foam, sweet pepper sauce

LANGA, kartöflumús, kapersblóm, hollandaise-sósa 5.990 kr.
LING, mashed potatoes, caper flowers, hollandaise sauce

GRILLAÐUR BORGARI, úr sérveldri rumpsteik og “short ribs”, 4.290 kr.
bjór-brioche brauð, rauðlaukssulta, Búri, trufflu-mayo, vöfflufranskar
GRILLED BURGER, made from premium rump steak and short ribs,
beer-brioche bun, red onion jam, Icelandic cheese, truffle mayo, waffle fries

FARÐU ALLA LEIÐ OG BÆTTU VIÐ: GO CRAZY AND ADD:

Beikon / Bacon 590 kr.
Steiktir ostrusveppir / Fried oyster mushrooms 590 kr.
Foie gras 1.890 kr.

 BBQ VEGAN BORGARI, buff úr linsubaunum og sólblómafræjum, 4.290 kr.
tómatur, BBQ strandsveppir, „mozzarella“ og spicy „mæjó“

BBQ VEGAN BURGER, lentil and sunflower seed patty, tomato,
BBQ beech mushrooms, “mozzarella” and spicy “mayo”s

KJÚKLINGA SESAR SALAT, kjúklingur, beikon, romain salat, 4.490 KR.
confit cherry tómatar, heimagerðir brauðtengingar, parmesan

CHICKEN CEASAR SALAD, chicken, bacon, romain salad,
confit baby tomatoes, home made croutons, parmesan

NAUTALUND 200g, steiktir ostrusveppir, smælki, gulrætur, nautadjús 8.490 kr.
BEEF TENDERLOIN 200g, fried oyster mushrooms, baby potatoes,
carrots, beef juice

LAMBA RUMPSTEIK, parmaskinku & jurta „crumble”, piklað fennel 7.490 kr.
kartöflumús

LAMB RUMP STEAK, parma ham & herb crumble, pickled fennel,
mashed potatoes

RIB-EYE, u.þ.b. 400g, aspas, brokkólíní, gulrætur, sveppir, 9.490 kr.
bernaisesósa, vöfflufranskar
RIB-EYE, about 400g, asparagus, broccolini, carrots, mushrooms,
bearnaise sauce, waffle fries

EFTIRRÉTTIR / DESSERTS

SÚKKULAÐIKAKA “NEMISIS” bökuð á 90°C 2.890 kr.
CHOCOLATE CAKE “NEMISIS” baked at 90°C

KRÆKIBERJA OSTAKAKA, krækiberja marengs, hvítsúkkulaði- 2.990 kr.
skyrterta, krækiberjasósa, kókósbolla,
CROWBERRY CHEESE CAKE, crowberry merengue, white chocolate
skyr cake, crowberry sauce, Icelandic cocunut candy “kókósbolla”

DJÖFLAKAKA, vanilluís, rjómi 2.990 kr.
DEVIL’S FOOD CAKE, vanilla ice cream, cream

MÍNÍ KLEINUR, Dulce de Leche-karamella, sítróna, vanilluís 2.690 kr.
MINI ICELANDIC TRADITIONAL PASTRY “KLEINUR”,
Dulce de Leche caramel, lemon, vanilla ice cream

ÞRISTA BROWNIE S’MORES 3.290 kr.
með glóðuðum heimagerðum sykarpúðum, karamellu, súkkulaðisósu
og vanilluís
“ÞRISTUR” CHOCOLATE BROWNIE
with torched home made marshmallows, caramel, chocolate sauce
and vanilla ice cream

 VEGAN JARÐABERJA OG SÍTRÓNU „OSTA“ KAKA 2.890 kr.
með pistasíudöðlubotni

VEGAN STRAWBERRY AND LEMON „CHEESE“ CAKE
with a pistachio and dates base



ICELANDIC GASTROPUB