Available December 31st & January 1st

Matseðill Menu

4 COURSE NEW YEARS MENU

Forréttir Starters

Léttgrafin bleikja
Lightly cured arctic char

Nauta carpaccio
Beef carpaccio

Aðalréttur Main course

Nautalund
Beef tenderloin

Eða / Or

Grillaður lax
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.

15.900 kr.

Snakk Snacks

Brauðkarfa með nýbökuðu bóndabrauði og bjór-döðlusmjör — **1.490 kr.**
Bread basket *with freshly baked country bread and beer & date butter*

Bættu við / Add: Hummus **790 kr.**

Karamellupopp og pekanhnetur — **1.890 kr.**
Caramel popcorn *and pecans*

Blandaðar "spicy" hnetur með rósmarín — **1.890 kr.**
Mixed spicy nuts *with rosemary*

Vöfflu franskar, reykt salt, trufflu-mayo — **1.790 kr.**
Waffle fries, *smoked salt, truffle-mayo*

V **Ólífur,** límóna, basilíka, chili — **1.890 kr.**
Olives, *lime, basil, chili*

V **Stökkt „Bang Bang" brokkólí** með spicy-mayo og graslauk — **2.990 kr.**
Crispy "Bang Bang" broccoli *with spicy-mayo and chives*

Heitreykt ufsa "smyrja" með sýrðum rjóma, kapers, skarlottulauk og fersku dilli. Kemur með rúgbrauðs- og súrdeigs "crispi" — **2.990 kr.**
Hot smoked pollock dip *with sour cream, capers, shallots and fresh dill. Served with Icelandic rye bread and sourdough crisp*

Smáréttir Small dishes

Léttgrafin bleikja á flatköku með rjómaosti, dilli og sítrónuolíu — **4.490 kr.**
Lightly cured arctic char *flatbread "flatkaka" with cream cheese, dill and lemon oil*

Nauta carpaccio, parmesan, döðlur, rucola-mayo, stökkir jarðskokkar — **4.390 kr.**
Beef carpaccio, *parmesan, dates, rucola-mayo, crispy Jerusalem artichokes*

BBQ buffalo kjúklingavængir, salthnetur, spicy-mæjó, gráðaostasósa — **4.190 kr.**
BBQ buffalo chicken wings, *peanuts, spicy-mayo, blue cheese sauce*

Sjávarréttasúpa Gumma skipstjóra, bláskel, hörpuskel, humar, ferskur fiskur, humarolía. Borin fram með nýbökuðu brauði — **4.490 kr.**
Captain Gummi's seafood soup, *Icelandic blue mussels, scallops, lobster, market fresh fish, lobster oil. Served with freshly baked bread*



Matseðill Menu

Vonda svínið
ICELANDIC GASTROPUB

Aðalréttir Main courses

Grillaður lax, perlubygg, svart hvítlauks-sesam froða, paprikusósa — **7.490 kr.**
Grilled salmon, *pearl barley, black garlic sesame foam, sweet pepper sauce*

Langa, kartöflumús, kapersblóm, hollandaise-sósa — **7.490 kr.**
Ling, *mashed potatoes, caper flowers, hollandaise sauce*

Sæta svíns borgarinn — **4.990 kr.**
Hinn eini sanni, 175g úr sérvaldri rumpsteik og „short ribs", brioche brauð, rauðlaukssulta, Búri, trufflu-mayo, vöfflufranskar
Sæta svínið burger
The one and only, 175g made with premium rump steak and short ribs, brioche bun, red onion jam, Icelandic cheese, truffle-mayo, waffle fries

Bættu við / Add:
Beikon *Bacon* — **790 kr.**
Ostrusveppir í viskísósu — **690 kr.**
Oyster mushrooms in whiskey sauce
Foie gras — **1.990 kr.**

V **BBQ vegan borgari,** buff úr linsubaunum og sólblómafræjum, tómatur, BBQ strandsveppir, „mozzarella" og spicy „mæjó" — **4.990 kr.**
BBQ vegan burger, *lentil and sunflower seed patty, tomato, BBQ beech mushrooms, "mozzarella" and spicy "mayo"*

Kjúklinga sesar salat, kjúklingur, beikon, romain salat, confit cherry tómatar, heimagerðir brauðtengingar, parmesan — **5.890 kr.**
Chicken ceasar salad, *chicken, bacon, romain salad, confit baby tomatoes, home made croutons, parmesan*

Nautalund, 200g, ostrusveppir í viskísósu, smælki, gulrætur, nautadjús, bearnaisesósa — **9.890 kr.**
Beef tenderloin, *200g, oyster mushrooms in whiskey sauce, baby potatoes, carrots, beef juice, bearnaise sauce*

Lamba rump steik, parmaskinku & jurta „crumble", pikklað fennel, kartöflumús — **8.990 kr.**
Lamb rump steak, *parma ham & herb crumble, pickled fennel, mashed potatoes*

Rib-eye, um 400g, aspas, brokkólíní, gulrætur, sveppir, bearnaisesósa, vöfflufranskar — **11.890 kr.**
Rib-eye, *about 400g, asparagus, broccolini, carrots, mushrooms, bearnaise sauce, waffle fries*

Eftirréttir Desserts

Krækiberja ostakaka, krækiberja marengs, hvítsúkkulaði-skyrterta, krækiberjasósa, kókósbolla, — **3.390 kr.**
Crowberry cheese cake, *crowberry meringue, white chocolate skyr cake, crowberry sauce, Icelandic coconut candy "kókósbolla"*

Djöflakaka, vanilluís, rjómi — **3.590 kr.**
Devil's food cake, *vanilla ice cream, cream*

Mínί kleinur, Dulce de Leche-karamella, sítróna, vanilluís — **3.190 kr.**
Mini Icelandic traditional pastry "kleinur", *Dulce de Leche caramel, lemon, vanilla ice cream*

Þrista brownie s'mores með glóðuðum heimagerðum sykurpúðum, karamellu, súkkulaðisósu og vanilluís **Tilvalið til að deila** — **3.790 kr.**
"Þristur" chocolate brownie *with torched home made marshmallows, caramel, chocolate sauce and vanilla ice cream* **Perfect for sharing**

V **Vegan jarðaberja og sítrónu „osta" kaka,** með pistasíudöðlubotni — **3.390 kr.**
Vegan strawberry and lemon „cheese" cake, *with a pistachio and dates base*

Sticky toffee pudding, með karamellusósu og vanilluís — **2.890 kr.**
Sticky toffee pudding *with caramel sauce and vanilla ice cream*