

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
Bread basket with freshly baked country bread and beer & date butter 1.490 kr.

Bættu við / Add: Hummus 790 kr.

Karamellupopp og pekanhnetur
Caramel popcorn and pecans 1.890 kr.

Blandaðar “spicy” hnetur með rósmarín
Mixed spicy nuts with rosemary 1.890 kr.

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

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

V Stökkt „Bang Bang“ brokkólí með spicy-mayo og graslauk
Crispy “Bang Bang” broccoli with spicy-mayo and chives 2.990 kr.

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

Smáréttir Small dishes

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

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

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

Sjávarréttasúpa Gumma skipstjóra, bláskel, hörpuskel, 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 4.490 kr.



Matseðill Menu



ICELANDIC
GASTROPUB

Aðalréttir Main courses

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

7.490 kr.

Langa, kartöflumús, kapersblóm, hollandaise-sósa
Ling, mashed potatoes, caper flowers, hollandaise sauce

7.490 kr.

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.

BBQ vegan borgari, buff úr linsubaunum og sólblómafræjum,
tómatur, BBQ strandsveppir, „mozzarella“ og spicy „mæjó“
BBQ vegan burger, lentil and sunflower seed patty, tomato,
BBQ beech mushrooms, “mozzarella” and spicy “mayo”

4.990 kr.

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

5.890 kr.

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

9.890 kr.

Lamba rump steik, parmaskinku & jurta „crumble”,
pikklað fennel, kartöflumús
Lamb rump steak, parma ham & herb crumble, pickled fennel, mashed potatoes

8.990 kr.

Rib-eye, um 400g, aspás, brokkólíní, gulrætur, sveppir,
bearnaisesósa, vöfflufranskar
Rib-eye, about 400g, asparagus, broccolini, carrots, mushrooms,
bearnaise sauce, waffle fries

11.890 kr.

Eftirréttir Desserts

Krækiberja ostakaka, krækiberja marengs,
hvítsúkkulaði-skyrterta, krækiberjasósa, kókósbolla,
Crowberry cheese cake, crowberry meringue, white chocolate skyr cake,
crowberry sauce, Icelandic coconut candy “kókósbolla”

3.390 kr.

Djöflakaka, vanilluís, rjómi
Devil's food cake, vanilla ice cream, cream

3.590 kr.

Míní kleinur, Dulce de Leche-karamella, sítróna, vanilluís
Mini Icelandic traditional pastry “kleinur”, Dulce de Leche caramel,
lemon, vanilla ice cream

3.190 kr.

Prista brownie s'mores með glóðuðum heimagerðum sykurpúðum,
karamellu, súkkulaðisósu og vanilluís **Tilvalið til að deila**
“Pristur” chocolate brownie with torched home made marshmallows, caramel,
chocolate sauce and vanilla ice cream **Perfect for sharing**

3.790 kr.

Vegan jarðaberja og sítrónu „osta“ kaka, með pistasíudöðlubotni
Vegan strawberry and lemon „cheese“ cake, with a pistachio and dates base

3.390 kr.

Sticky toffee pudding, með karamellusósu og vanilluís
Sticky toffee pudding with caramel sauce and vanilla ice cream

2.890 kr.

