

Klassiks

Classics

Samloka dagsins Sandwich of the Day	1.490,-
Eggjabaka, salat og súrdeigsbrauð Quiche, mixed greens and sourdough bread	1.890,-
Grænmetissúpa dagsins Veggie soup of the day	1.890,-
Kjötsúpa dagsins Meat soup of the day	2.190,-
Shakshouka með eggjum og súrdeigsbrauði Shakshouka with eggs and sourdough bread	1.990,-
Shakshouka með eggjum, súrdeigsbrauði og ítalskri pylsu Shakshouka with eggs, sourdough bread and Italian sausage	2.290,-
Croque monsieur með salati Croque Monsieur with mixed greens	2.290,-
Croque madame með salati Croque Madame with mixed greens	2.490,-

Salöt

Salads

Geitaostur, rauðbeður, appelsína, salat, ristaðar hnetur og vinaigrette Goat cheese, beet root, oranges, mixed greens, toasted nuts and vinaigrette	2.450,-
Kjúklingur, gulrót, agúrka, súrsaður ananas, jarðhnetur, salat, koriander og thai dressing Chicken, carrot, cucumber, pickled pineapple, peanuts, cilantro, mixed greens and Thai style dressing	2.750,-

Brotzeit

Súrdeigsbrauð, kryddblöndu, olífuolía Sourdough bread with spice blend and olive oil	870,-
Makríl spreda, súrdeigsbrauð, agúrka salat Mackerel spread, sourdough bread and cucumber salad	1.390,-
Kjúklingalifur paté, súrdeigsbrauð, sulta Chicken liver paté, sourdough bread and jam	1.290,-
Ristuð selerírot, tahini jurta sósa, valhnetur, danskt rúgbrauð (vegan) Roasted celery root, tahini herb sauce, walnuts, dansih rye bread (vegan)	1.690,-
Síld, kartöflu salat, radísur og dill Herring, potato salad, radish and dill	1.870,-
Rækjur með haus og hala, súrdeigsbrauð og dill- sinneps dressing Shrimps with head and tail, sourdough bread and dill-mustard sauce	1.990,-
Áleggsbakki, súrsað grænmeti, smjör og súrdeigsbrauð Charcuterie plate, pickled veggies, butter and sourdough bread	1.890,-
Brotzeit fyrir 2 Brotzeit for 2	3.490,-

Hamborgarar

Hamburgers

Hamborgari, ostur, tómatar, bbq sósa og djúpsteiktur kartöflur Hamburger, cheese, tomatoes, bbq sauce and fried potatoes	2.590,-
Rifin önd, súrsað rauðkál, bbq sósa, og djúpsteiktur kartöflur Duck rillettes, pickled red cabbage, bbq sauce and fried potatoes	2.790,-

Eftirréttir

Desserts

Franskar makkarónur French macaron	350,-
Mangó kókos terta Mango coconut cake	995,-
Súkkulaðimús terta Chocolate mousse cake	995,-
Hvíttsúkkulaðimús terta með hindberjum og ástaraldin White chocolate mousse cake with raspberries and passion fruit	995,-
Þreföld súkkulaðimús terta Triple chocolate cake	995,-
High tea milli 13-16 High tea between 13-16	2.990,-
- með freyðivíni - with sparkling wine	3.590,-

Kaldir drykkir

Cold Drinks

Handgert soda Handcrafted Soda	520,-
Sóðavatn Sparkling	250,-

Þjór og síder

Beer and Cider

Lífrænn epla síder Cidre Lemasson 200 ml /750 ml Organic Apple Cider Cidre Lemasson	1.190,-/ 4.190,-
Þjór á dælu Draft beer	1.450,-

Lífrænt vín

Organic Wines

Rauðvín / Red Wine

Rosso Col Fondo – Zanotto
1.290,-/5.480,-

175 ml/750 ml

Veneto, Ítalía, lífrænt, léttfeyðandi, kröftugt
Veneto, Italy, organic, sparkling, rich, intense

Montepulciano d’Abruzzo – Cirelli
175 ml/750 ml

1.290,-/5.480,-

Abruzzo, Ítalía, lífrænt, meðalfylling
Abruzzo, Italy, organic, medium - bodied

Hvítvín / White Wine

Col Fondo – Zanotto
175 ml/750 ml

1.290,-/5.480,-

Veneto, Ítalía, lífrænt, léttfeyðandi, þurrt
Veneto, Italy, organic, sparkling, dry

Pecorino – Cirelli
175 ml/750 ml

1.290,-/5.480,-

Abruzzo, Ítalía, lífrænt, þurrt, ferskt
Abruzzo, Italy, organic, dry, fresh