

TIDES

FORRÉTTIR

GASTROUnika Gold kavíar 19200 G, SF
Borinn fram með brioche brauði

Graskerssúpa með kanilkeim 3800 D, E, G
Confit andasulta, brioche brauðteningar

Bleikjutartar 4200 D, G, SF
Confit rauðrófur, græn epli, týtuber, rúgbrauðsmulningur

1000 daga Feykissalat 3900 D, E, G, N, V
Endívur, sýrðar perur, valhnetudressing,
brioche brauðteningar

Humarkrökettur 4300 D, E, G, SF
Leturhumar, bláberja-BBQ, yuzu, steiktur laukur

Norður-Atlantshafs laxatatakí 4500 D, G, SF
Fræblanda, hvönn, wasabi pikklað salat, rúgbrauð,
piparrótar- & dillkrem

Grillað hjartasalat 3900 N, VG
Rauðrófuhummus, jurtir, pistasíudressing

Bláskel í hvítvínssósu 4300 D, G, SF
Smælki, pikklað mirepoix grænmeti,
grillað brioche brauð

HANDGERT PASTA

Humarravioli 7200 D, E, G, SF
Sítrónu- & Feykisfyllt ravioli, Norður-Atlantshafshumar, humarsósa

Gnocchi með brasseruðu lambi 7100 D, G
Kartöflu-gnocchi, brasseruð lambasósa,
ofnbakaðir tómatar, Feykir

Saffran- & graskersrisotto 6500 N, S, VG
Pönnusteiktur aspas, brokkolíni, sítrónupestó

ELDUR & REYKUR

Af Jospé Basque grillinu

Grillað bleikja 7300 D, N, SF
Kremuð rauðrófa, nípa, endívur, pekanhnetu-
& geitaostadressing

Vestfirskur þorskur 7400 D, SF
Grænertu-purée, ostrusveppir, Freyjuskel,
hvítvínssósa

Lambafillet 8200 D, G
Karamelliserað gulrótar-purée, ristaðir jarðskokkar,
foie gras royale, Périgieux sósa

Ribeye frá Úrúgvæ 10200 D
Trufflu- & hunangs sæt kartafla, grillaður blaðlaukur,
íslenskt chimichurri

Grillaður kjúklingur með Tindi 7100 D, E, G
Bjarnarlaukskartöflumús, ristuð rauð epli, þúrtvínssósa

Íslensk Galloway Tomahawk 29000
Grasfóðrað, þurr meyrnað í 14 daga
Val um tvö meðlæti & eina sósu
Til að deila

MEÐLÆTI

Pönnusteiktir sveppir 2900 G, V
Hvítlaukur, pangrattato

Ristað smælki 2900 G, S, V
Graslaukur, saffrankrem

Grillað brokkolíni 2900 D, N, V
Wasabi-pestó, Feykir

HÁTÍÐARSEÐILL

FJÖGURRA RÉTTA SMAKKSEÐILL 14900
Vínþörun 12900

Graskerssúpa með kanilkeim D, E, G
Confit andasulta, brioche brauðteningar

Bleikjutartar D, G, SF
Confit rauðrófur, græn epli, týtuber, rúgbrauðsmulningur

Lambafillet D, G
Karamelliserað gulrótar-purée, ristaðir jarðskokkar,
foie gras royale, Périgieux sósa

Hindberja-crèmeux D, G, N, V
Pistasíumulningur, pistasíubotn, rabarbarakavíar,
hindberjafroða

SÓSUR

Íslenskt chimichurri 900 VG
Bláberja-BBQ 900 V
Piparsósa 900 D, S, V

EFTIRRÉTTIR

Tres Leches lakkrískaka 3800 D, E, G, V
Kaffimulningur, Omnom súkkulaði-ganache, villt jarðarber

Hindberja-crèmeux 3600 D, G, N, V
Pistasíumulningur, pistasíukaka, rabarbarakavíar,
hindberjafroða

Basknesk skyrostakaka 3800 D, E, G, V
Sultuð appelsína, sítrussorbet, hvítt súkkulaði

Berjasorbet 2800 VG
Blönduð ber, mintulegin jarðarber

TIDES

STARTERS

GASTROunika Gold Caviar 19200 G, SF
Served with brioche bread

Cinnamon Scented Pumpkin Soup 3800 D, E, G
Confit duck relish, brioche croutons

Arctic Char Tartare 4200 D, G, SF
Confit beetroot, green apples, lingonberries, rye crumbs

1000-Day Aged Feykir Cheese Salad 3900 D, E, G, N, V
Endives, fermented pears, walnut dressing,
brioche croutons

Lobster & Langoustine Croquettes 4300 D, E, G, SF
Blueberry BBQ, yuzu, fried onions

Nordic Seed Salmon Tataki 4500 D, G, SF
Angelica, wasabi pickled salad, rye bread,
horseradish-dill cream

Grilled Baby Gem Salad 3900 N, VG
Beetroot hummus, herbs, pistachio dressing

Mussels au Vin Blanc 4300 D, G, SF
Roasted smælki, pickled mirepoix, grilled brioche bread

HANDMADE PASTA

Lobster Ravioli 7200 D, E, G, SF
Lemon & Feykir ravioli, North Atlantic lobster, bisque

Braised Icelandic Lamb Gnocchi 7100 D, G
Potato gnocchi, braised lamb sauce,
roasted tomatoes, Feykir cheese

Saffron Pumpkin Risotto 6500 N, S, VG
Sautéed asparagus, broccolini, lemon pesto

FIRE & SMOKE

From our Jospier Basque Grill

Grilled Arctic Char 7300 D, N, SF
Creamy roasted beetroot, parsnip, endives,
pecan-goat cheese dressing

Cod From the Westfjords 7400 D, SF
Green pea purée, oyster mushrooms, clams,
white wine velouté

North Icelandic Lamb Fillet 8200 D, G
Caramelized carrot purée, roasted sunchokes,
foie gras royale, Périgueux sauce

Uruguayan Ribeye 10200 D
Truffle-honey sweet potato, grilled leeks,
Icelandic chimichurri

Tindur Crusted Grilled Chicken 7100 D, E, G
Ramsons mashed potatoes, roasted red apple,
port wine sauce

Icelandic Galloway Tomahawk 29000
Dry-aged for 14 days, grass-fed
Choice of two sides & one sauce
To share

SIDES

Sautéed Mushrooms 2900 G, V
Garlic, pangrattato

Roasted Smælki Potatoes 2900 G, S, V
Chives, saffron cream

Grilled Baby Broccoli 2900 D, N, V
Wasabi pesto, Feykir cheese

FESTIVE MENU

FOUR COURSE TASTING MENU 14900
Wine Pairing 12900

Cinnamon Scented Pumpkin Soup D, E, G
Confit duck relish, brioche croutons

Arctic Char Tartare D, G, SF
Confit beetroot, green apples, lingonberries, rye crumbs

North Icelandic Lamb Fillet D, G
Caramelized carrot purée, roasted sunchokes,
foie gras royale, Périgueux sauce

Raspberry Crémeux D, G, N, V
Pistachio crumble, pistachio sponge, rhubarb caviar,
zesty raspberry espuma

SAUCES

Icelandic Chimichurri 900 VG
Blueberry BBQ 900 V
Black Pepper 900 D, S, V

DESSERTS

Liquorice Tres Leches Cake 3800 D, E, G, V
Coffee crumble, Omnom chocolate ganache, wild strawberries

Raspberry Crémeux 3600 D, G, N, V
Pistachio crumble, pistachio sponge, rhubarb caviar,
zesty raspberry espuma

Basque Skyr Cheesecake 3800 D, E, G, V
Orange confit, citrus sorbet, white chocolate

Berry Sorbet 2800 VG
Mixed berries, mint marinated strawberries