



MATSEÐILL MENU



~WELCOME~

OUR DISHES ARE COOKED WITH THE
FINEST LOCAL INGREDIENTS WITH NO
ADDITIVES. WE OFFER VARIOUS DISHES
IMPLEMENTING TRADITIONAL ICELANDIC
FOOD.

ICELANDIC INGREDIENTS ARE
REMARKABLY FREE OF CONTAMINANTS.
ANTIBIOTICS, ADDED HORMONES AND
PESTICIDES ARE RARE. THE MEAT COULD
EVEN BE DESCRIBED AS AROMATIC;
REFLECTING THE HEALTHY OUTDOOR
LIFESTYLE OF THE POULTRY AND
LIVESTOCK. MANY ICELANDERS CLAIM
THEY CAN TASTE THE WILD BERRIES,
MOSS AND HERBS THAT THE LAMBS FEED
ON.

ICELAND'S FRESHEST PRODUCTS COME
FROM GEOTHERMALLY HEATED
GREENHOUSES. OUR GREATEST FOOD
INVENTION,

ENJOY YOUR EVENING WITH GOOD
QUALITY FOOD IN OUR FRIENDLY AND
RELAXED ENVIRONMENT.

YOUR HÓTEL GULLFOSS-TEAM

~A LA CARTE~

FORRÉTTIR / STARTERS

~SÚPA DAGSINS~ 

~SOUP OF THE DAY~

PLEASE ASK THE WAITER FOR OUR FRESH SOUP OF THE DAY
ISK 1700

~REYKTUR LAX UMVAFINN Í GÚRKU~
MEÐ RJÓMAOSTI

~SMOKED SALMON CUCUMBER ROLLS~
WITH A CREAM CHEESE
ISK 2200

~RAUÐRÓFUÞYNNUR~ 

MARINERAÐ Í ÓLÍFOLÍU, SÍTRÓNU, KARAMELLU SÍRÓPI, SALT OG PIPAR
-BORIÐ FRAM MEÐ VEGAN PARMESAN OSTI, BALSAMIKEDIKI OG VALHNETUM.

~BEETROOT CARPACCIO~

BEETROOT SLICES MARINATED IN VIRGIN OLIVE OIL, LEMON, CAMEL SYRUP,
SALT AND PEPPER

-SERVED WITH VARIOUS SPICES, VEGAN PARMESAN CHEESE, WALNUTS AND
BALSAMIC VINEGAR CREAM ON TOP.
ISK 2600

ADALRÉTTIR / MAIN COURSE

~LAMBA FILLET~
KARAMELLAÐUR LAUKUR OFAN Á OG
BRÚN SÓSA TIL HLIÐAR
BORIÐ FRAM MEÐ FERSKU GRÆNA
BAUNA MAUKI OG BÖKUÐUM
KARTÖFLUM

~LAMB FILLET~
SERVED WITH FRESH GREEN PEAS
PURÉE AND BAKED POTATOES TOPPED
WITH CARAMELIZED ONIONS AND
BROWN SAUCE ON THE SIDE

ISK 6700

~BAKAÐUR ÍSLENSKUR ÞORSKUR~
BRAGÐBÆTT MEÐ PAPRIKUKRYDDI OG
HEIMAGERÐRI TÓMAT PURÉE
-BORIÐ FRAM MEÐ HRÍSGRJÓNUM

~BAKED ICELANDIC COD~
TOPPED WITH BELL PEPPER & TOMATO
SAUCE SERVED WITH RICE

ISK 6400

~CURRY CHICK PEAS~ 
MARINERAÐAR KJÚKLINGABAUNIR
BORIÐ FRAM MEÐ GRÆNMETI OG
HRÍSGRJÓNUM

~CURRY CHICK PEAS~
MARINATED IN COCONUT MILK
SERVED WITH VEGETABLES AND RICE

ISK 5600

~GRILLAÐUR ÍSLENSKUR LAX~
STEIKTUR ASPAS OFAN Á MEÐ SÍTRUS
DRESSINGU
BORIÐ FRAM MEÐ GRÆNA BAUNA MAUKI
OG BÖKUÐUM KARTÖFLUM

~GRILLED ICELANDIC SALMON~
ON TOP OF SAUTED ASPARAGUS SERVED
WITH FRESH GREEN PEAS PURÉE AND
BAKED POTATOES TOPPED WITH A
CITRUS DRESSING

ISK 6400

~KJÚKLINGABRINGUR~
BORIÐ FRAM MEÐ FERSKU GRÆNA
BAUNA MAUKI, BÖKUÐUM KARTÖFLUM
OG AIOLI SÓSU TIL HLIÐAR

~CHICKEN BREAST~
SERVED WITH FRESH GREEN PEAS
PURÉE, BAKED POTATOES AND AIOLI
SAUCE ON THE SIDE

ISK 6200

~TOFU~ 
MARINERAÐ OG BAKAÐ TOFU BORIÐ FRAM
MEÐ HRÍSGRJÓNUM Í ASPAS OG SÍTRUS
DRESSINGU

~TOFU MARINATED~
PIECES OF MARINATED AND BAKED TOFU
WITH ASPARAGUS RICE ON THE SIDE TOPPED
WITH CITRUS DRESSING

ISK 5800

EFTIRRÉTTIR / DESSERTS

~VANILLU CRÊME BRÛLÉE~
HEIMAGERÐUR VANILLUBÚÐINGUR MEÐ
STÖKKUM SYKRI OFAN Á,

BORIÐ FRAM MEÐ VANILLU ÍS OG FERSKUM ÁVÖXTUM
VANILLA CRÊME BRÛLÉE

HOME MADE CUSTARD BASE TOPPED WITH CARAMELIZED SUGAR,
SERVED WITH VANILLA ICE CREAM AND FRESH FRUITS
ISK 2400

~LAVA CAKE~

HEIT SÚKKULAÐI KAKA

BORIÐ FRAM MEÐ VANILLU ÍS OG SÚKKULAÐI OG KARAMELLU
SÓSU

~LAVA CAKE~

A WARM CHOCOLATE CAKE SERVED WITH VANILLA ICE CREAM,
CHOCOLATE AND CARAMEL TOPPING
ISK 2400

~ÍSKÚLUR~

VANILLU ÍS MEÐ SÚKKULAÐI OG KARAMELLU SÓSU

~ICE CREAM~

VANILLA ICE CREAM TOPPED WITH CARAMEL AND CHOCOLATE
ISK 2300

~VEGAN LAVA CAKE~

HEIT VEGAN SÚKKULAÐI KAKA
BORIÐ FRAM MEÐ FERSKUM ÁVÖXTUM

~VEGAN LAVA CAKE~

A WARM CHOCOLATE CAKE SERVED WITH FRESH FRUITS
ISK 2400

DRINKS MENU

LIKÖRS / SCHNAPPS

VODKA	3 CL / 6 CL	1900 ISK/2500 ISK
RUM	3 CL / 6 CL	1900 ISK/2500 ISK
TEQUILA	3 CL / 6 CL	1900 ISK/2500 ISK
BRANDY/COGNAC	3 CL / 6 CL	1900 ISK/3500 ISK
MARTINI	6 CL	2500 ISK
WHISKY	3 CL / 6 CL	1900 ISK/3500 ISK
BAILEYS		1900 ISK
GRAND MARNIER	3 CL / 6 CL	1000 ISK/1600 ISK
GIN & TONIC	6 CL	2500 ISK
VODKA & SOFT DRINK	3CL / 6 CL	2300 ISK/2900 ISK
RUM & COKE	3 CL / 6 CL	1900 ISK/2900 ISK
BRENNIVIN SCHNAPPS	2 CL	1400 ISK

SÓDADRYKKIR / SOFTDRINKS

COKE, COKE ZERO		
FANTA, SPRITE		
BITTER LEMON		
TONIC WATER	ALL SOFTDRINKS	650 ISK
GINGER ALE		
SPARKLING WATER		
ORANGE/APPLE JUICE		

BJÓR / BEERS

VIKING GYLLTUR ICELANDIC LAGER	DRAFT (5,6 %)	0,5L 0,3L	1700 ISK 1300 ISK
VIKING CLASSIC ICELANDIC AMBER	DRAFT (4,4 %)	0,5L 0,3L	1700 ISK 1300 ISK
EINSTÖK WHITE ALE	(5,2 %)	0,33L	1700 ISK
EINSTÖK PALE ALE	(5,6 %)	0,33L	1700 ISK
EINSTÖK TOASTED PORTER	(6,0 %)	0,33L	1700 ISK
VIKING LITE (GLUTEN FREE) PALE LAGER	(4,4 %)	0,33L	1300 ISK
STELLA ARTOIS NON-ALCOHOLIC BEER	(0,0 %)	0,33L	650 ISK

VÍN / WINES

~RED WINE BY THE BOTTLE~

CASTILLO DE MOLINA, CABERNET SAUVIGNON

FAUSTINO VII, TEMPRANILLO 0,75L 8200 ISK

FINCA LAS MORAS, BLACK LABEL MALBEC

~WHITE WINE BY THE BOTTLE~

BARONE MONTALTO, PINOT GRIGIO

VILLA LUCIA, PINOT GRIGIO

CASTILLO DE MOLINA, CHARDONNAY

ROSÉ WINE BY THE BOTTLE

FAUSTINO VII, ROSADO

CHILE

0,75L 8200 ISK

GLAS 1850 ISK

SPAIN

0,75L 8200 ISK

GLAS 1850 ISK

ARGENTINA

0,75L 9100 ISK

GLAS 1850 ISK

ITALY

0,75L 8200 ISK

GLAS 1850 ISK

ITALY

0,75L 8200 ISK

GLAS 1850 ISK

CALIFORNIA, USA

0,75L 8200 ISK

GLAS 1850 ISK

SPAIN

0,75L 8200 ISK

GLAS 1850 ISK



KOKTEILAR / COCKTAILS

APEROL SPRITZ

APERITIVO, PROSSECO, SPARKLING WATER, ORANGE GARNISH

LIMONCELLO SPRITZ

LIMONCELLO, PROSSECCO, SPARKLING WATER, LEMON GARNISH

IRISH COFFEE

COFFEE, SIMPLE SYRUP, IRISH WHISKY TOPPED WITH WHIPPED CREAM

ESPRESSO MARTINI

ESPRESSO, REYKA VODKA, KAHLUA COFFEE LIQUEUR, BAILEYS*

DRY MARTINI

GIN, MARTINI BLANCO

MOJITO

RUM, SIMPLE SYRUP, LIME JUICE, MINT, SODA

MARGARITA

TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP

ALL COCKTAILS 2800 ISK