

Menu

3 course

12.000 ISK,-

Starter

~Soup of the day~

please ask the waiter for our fresh soup of the day

~Beef carpaccio~

served with parmesan shavings, capers and fresh aragula. Drizzled with a delicate balsamic cream

~Beetroot carpaccio~

beetroot slices marinated in Virgin olive oil, lemon, caramel syrup, salt and pepper

-served with various spices, vegan parmesan cheese, walnuts and balsamic vinegar cream on top.

Main course

~Lamb Fillet~

served with fresh green peas purée and baked potatoes topped with caramelized onions and brown sauce on the side

~Grilled Icelandic Salmon~

on top of sauted asparagus served with fresh green peas purée and baked potatoes topped with a citrus dressing

~Curry chick peas~

marinated in coconut milk
served with vegetables and rice

~Grilled Seitan~

served with baked potatoes, Vegan aloli and Pea Purée

Dessert

~Lava Cake~

a warm chocolate cake served with vanilla ice cream,
chocolate and caramel topping

~Vegan lava cake~

a warm chocolate cake served with vegan vanilla ice cream

~Ice Cream~

vanilla and chocolate ice cream topped with caramel and chocolate

~Vegan Ice cream~

Vegan vanilla and chocolate ice cream, served with grapes.