

# Samsettir Matsæðlar

## LEYNDARMÁL MATARKJALLARANS

6 réttir að hætti kokksins - leyfðu okkur að koma þér á óvart

*eldhúsið færir þér upplifun þar sem fjölbreytni er í fyrirrúmi*

*(aðeins fyrir allt borðið)*

9.990 - á mann / 18.890 - með sérvöldum vínnum

### STEIKARVEISLA

**Humarsúpa**  
*fennel, dill, rjómi*

**Nauta Piparsteik \***  
*piparsósa, brokkolíni,  
portobello sveppur*

**Súkkulaði „Lion Bar”**  
*hindber,  
heit saltkaramella (h)*

8.990 - á mann  
15.890 - með sérvöldum vínnum

**\*uppfærðu í 300gr John Stone  
Ribeye  
2000,- kr pr. mann**

### DRAUMAVEISLA

**Nauta Carpaccio**  
*trufflur, möndlur, parmesan*

**Tígrikrækjur Nobashi**  
*„kataifi”, sitróna, wasabi*

**Langtímaeldað Andarlæri**  
*jarðepli, sinnepsfræ, sýrður laukur*

**Jarðarber & Basil**  
*hvítt súkkulaði, vanilla*

9.490 - á mann  
16.790 - með sérvöldum vínnum

### VEGAN VEISLA

**Vatnsmelónutartar**  
*lárpera, won ton, eldpirpar*

**Djúpsteikt Blómkál**  
*vorlaukur, sitrónugras  
„harissa”*

**Bakaður Portobello**  
*pekan hnetur, piparrót,  
granatepli (h)*

**Döðlu Hrákaka**  
*bláber, vanilla (h)*

7.990 - á mann  
15.890 - með sérvöldum vínnum

## Set MENUS

### FOOD CELLAR 'S SECRET MENU

6 course chef's choice - let us surprise you

*the kitchen will take you on a mysterious food adventure where diversity is key*

*(only served for the whole table)*

9.990 - pr. person / 18.890 - with selected wines

### STEAK MENU

**Lobster Soup**  
*fennel, dill, cream*

**Beef Peppersteak \***  
*peppersauce, broccolini,  
portobello*

**Chocolate „Lion Bar”**  
*raspberries,  
hot salted caramel (n)*

8.990 - pr. person  
15.890 - with selected wines

**\*upgrade to 300gr John Stone  
Ribeye  
2000,- isk pr. person**

### DREAM MENU

**Beef Carpaccio**  
*truffle, almonds, parmesan*

**Tiger Prawns Nobashi**  
*kataifi, lemon, wasabi*

**Duckleg Confit**  
*potatoes, mustard seeds, pickled onion*

**Strawberries & Basil**  
*white chocolate, vanilla*

9.490 - pr. person  
16.790 - with selected wines

### VEGAN MENU

**Watermelon Tartare**  
*avocado, won ton, chili*

**Deepfried Cauliflower**  
*lemongrass, spring onion,  
harissa*

**Baked Portobello**  
*pecan nuts, horseradish,  
pomegranate (n)*

**Date Rawcake**  
*blueberries, vanilla (n)*

7.990 - pr. person  
15.890 - with selected wines

# FORRÉTTIR

## Góð byrjun

### Humarsúpa

*gruyère ostur, fennel, dill, rjómi* ..... 2.990

### Grafin Gæs

*singapore sling sorbet, geitaostur, pekan hnetur (h)*..... 2.990

### Nauta Carpaccio

*möndlur, parmesan, klettsalat* ..... 3.490

### Hægeldaður Þorskur

*hangikjöt, möndlur, noisette-hollandaise* ..... 2.990

### Vatnsmelónutartar

*lárpera, won ton, eldpirar (v)* ..... 2.490

## RÉTTIR HÚSSINS

(TILVALIÐ TIL AD DEILA)

### Djúpsteikt Blómkál

*vorlaukur, sítrónugras, „harissa“ (v)* ..... 2.590

### Grillað Humar Salat

*tígriærækja, epli, söltuð sítróna* ..... 3.290

### Heilbakaður Brieostur & Hunang

*heslihnetur, ólífur (h)*..... 3.190

### Tígriærækjur „Nobashi“

*„kataifi“, sítróna, „wasabi“* ..... 2.990

### „Spicy“ Andarvængir

*vorlaukur, eldpirar* ..... 3.290

# AÐALRÉTTIR

## AÐAL

### Bakaður Portobello

*pekan hnetur, piparrót, granatepli (v) (h) . . . . . 4.590*

### Langtímaeldað Andarlæri

*jarðepli, sinnepsfræ, sýrður laukur. . . . . 4.790*

### Humarfylltur Maís Kjúklingur

*maís, seljurót, grænkál . . . . . 4.490*

## STEIKUR

### Nauta Piparsteik

*piparsósa, brokkolíni, portobello sveppur . . . . . 5.990*

### 251gr Nauta-Ribeye

*bearnaise, tvíbökuð kartafla . . . . . 5.990*

### 300gr John Stone Ribeye

*bearnaise, tvíbökuð kartafla . . . . . 8.790*

## FISKUR

### Pönnusteikt Bleikja

*engifer, möndlur, geitaostur. . . . . 4.890*

### Pönnusteiktur Þorskur

*reyktur shallotlaukur, noisette-hollandaise, grænkál . . . . . 4.690*

(h) = inniheldur hnetur

(v) = vegan réttur

(g) = grænmetisréttur

# STARTERS

## Great start

### Lobster soup

*gruyère cheese, fennel, angelica, cream* ..... 2.990

### Cured Goose

*singapore sling sorbet, goat cheese, pekan nuts (n)* ..... 2.990

### Beef Carpaccio

*almonds, parmesan, rucola* ..... 3.490

### Slow-Cooked Cod

*asparagus, almonds, smoked lamb, noisette-hollandaise* ..... 2.990

### Watermelon Tartare

*avocado, won ton, chili (v)* ..... 2.490

## HOUSE SPECIALS

(GOOD FOR SHARING)

### Deepfried Cauliflower

*lemongrass, spring onion, harissa (v)* ..... 2.590

### Grilled Lobster Salad

*tiger prawn, apple, preserved lemon* ..... 3.290

### Baked Brie Cheese & Honey

*hazelnuts, olives (n)* ..... 3.190

### Tiger Prawns „Nobashi”

*kataifi, lemon, wasabi* ..... 2.990

### Spicy Duckwings

*spring onion, chili* ..... 3.290

# MAIN COURSES

## MAIN

### Baked Portobello

*pecan nuts, horseradish, pomegranate (v) (n)* ..... 4.590

### Duckleg Confit

*potatoes, mustard, pickled onion* ..... 4.790

### Lobster Filled Corn fed Chicken

*corn, celeriac, potatoes* ..... 4.490

## STEAKS

### Beef-Pepper Steak

*peppersauce, broccolini, portobello mushroom* ..... 5.990

### 251gr Beef-Ribeye

*bearnaise, twice baked potato* ..... 5.990

### 300gr John Stone Ribeye

*bearnaise, twice baked potato* ..... 8.790

## FISH

### Panfried Arctic Charr

*ginger, almonds, goat cheese* ..... 4.890

### Panfried Cod

*smoked shallot, noisette-hollandaise, kale* ..... 4.690

(n) = contains nuts

(v) = vegan

(vg) = vegetarian