

## KOKTEILAR

## VORSINS BLÓM – BASIL GIMLET

Gordons Gin, Limóna, Basil

2.700

## ÓTRÚLEGUR – BITTER PEEL

Bourbon, Antica Formula  
Vermouth, Súkkulaði-bitter

2.700

## RAUÐIR SKÓR – RUM NEGRONI

Ron Zacapa Rum, Campari,  
Antica Formula Vermouth

2.700

ENGUM ÖÐRUM LÍK –  
MEZCAL JALAPEÑO MARGARITA

Lost Explorer Mezcal, Jalapeño-síróp, Limóna

2.900

## GULLNIR LOKKAR – BEES KNEES

Gordons Gin, Hunang, Sítróna

2.700

## SIFFON KJÓLL – BANANA PUNCH

Romm, Bananalikjör, Múskat

2.900

## TJARNARBAKKINN – HALEKULANI

Bulleit Bourbon, ávaxtasafi, Angostura bitter

2.900

## BRÚNN SUMARJAKKI – ESPRESSO MARTINI

Smirnoff vodka, Espresso, Kaffilikjör

2.900

## HLJÓMSKÁLINN – RASPBERRY MARTINI

Brennivín, Hindberjasíróp, Eggjahvítur, Lakkrís

2.900

## YFIRLÆTI – REVOLVER

Bulleit Bourbon, Kaffilikjör, Appelsína

2.700

## FRÖKEN REYKJAVÍK MULE

Smirnoff vodka, Lime, Minta, Engifer bjór

2.700

## HERRA REYKJAVÍK – LAST WORD

Don Julio Tekíla, Grænn Chartreuse, Maraschino

3.200

Fáðu barþjóninn til að gera óáfengan kokteil fyrir þig

1.800

## SPRITZ

## APEROL SPRITZ

2.400

## LIMONCELLO SPRITZ

með Ylliblóma Tonic

2.400

## COINTREAU SPRITZ

með Bitter Sítrónu

2.400

## KONÍAK SPRITZ

með Kirsuberja Tonic

2.600

## BJÓR Á DÆLU

## GULL / GULL LITE

Lager 5,0%

1.350

## TUBORG CLASSIC

Vienna Brown Lager 4,6%

1.350

## ÁRSTÍÐARBUNDINN BJÓR

Spurðu þjóninn

Fröken Reykjavík er með yfir  
**150 tegundir** af léttvíni á vínlistaFrábært úrval af **freyði- og kampavini**  
af ýmsum stærðum og gerðumDrykkjarlistinn á Fröken Reykjavík  
er að finna í spjaldtölvunniFáðu ráðleggingar um vínin  
hjá vínþjóninum okkar

## FRÖKEN REYKJAVÍK MEZE (L) (G)

Tilvalið að deila

Grillað flatbrauð | Stökkt ostakex með fræum | Reykt skyr með kryddaðri oliu  
Hummus með bökuðum hvítlauk | Geitaostakrem með hunangi

3.500

## FORRÉTTIR

## HÖRPUSKEL (S) (L) (H)

Epli, silungahrogn,  
yuzu, heslihnetur

3.100

## STEYKTIR OSTRUSVEPPIR (L)

1000 daga gouda ostur, græn jarðaber,  
sellerí, trufflu vinaigrette, poppað bygg

2.900

## LAMBATARTAR

Skessujurt, jarðskokkar, þurrkuð  
eggjarauða, sýrður laukur, sinnepsfræ

3.200

## MARINERÁÐAR RÆKJUR (S) (L)

Agúrkur, lárpera, tómatar, möndlur, sölkex

2.950

## RAUÐRÓFA (V) (H)

Perur, valhnetur, piparrót

2.750

VEISLA AÐ HÆTTI  
FRÖKEN REYKJAVÍK3 forréttir til að deila  
Lambatartar | Rækjur | HörpuskelNautalund með jarðskokkum, sveppum, gerjuðum  
hvítlauk og nautasodgjláa með sólberjumOmnom  
og hrútaber

12.900 | MEÐ VÍNÞÖRUN 24.900 | AÐEINS FYRIR ALLT BORDIÐ

## HLIÐARRÉTTIR

(L)  
KARTÖFLURSmjör,  
blóðberg

1.400

(V)  
GRILLAÐUR  
PAK CHOIPonzugljái,  
ristuð sesamfræ

1.400

(L)  
BROKKOLINIParmesan,  
furuhnetur

1.400

(L)  
GRILLAÐUR  
MÁISSmjörsósa,  
súrdeigsbrauð

1.400

## EFTIRRÉTTIR

(L)  
GULRÓTAKAKAMascarpone, stökkt hunang,  
gulrótur og ylliblómasíróp

2.400

(L)  
OMNOM OG HRÚTABERSúkkulaði ganache, hrúta-  
berjaís, bakaður mulningur

2.400

(L)  
BAKAÐAR PLÓMURVanilluís, heslihnetu-  
marengs, kaffikaramella

2.400

(V) (G)  
EPLASORBETEpli, kókos og yuzu-mús,  
stökku mulningur

2.400

## AÐALRÉTTIR

## SÓLKOLI (L)

Seljurót, kapers,  
Dashi Beurre Blanc

4.450

## NAUTALUND (L)

Jarðskokkar, sveppir, gerjaður hvítlaukur,  
nautasodgjlái með sólberjum

7.200

SMJÖRSTEIKTUR (L) (S)  
ÞORSKHNAKKIKremað skelfisksóð, kartöflur,  
nípa, perlulaukur

4.450

LAMBAFILET OG (L) (G)  
LAMBASKANKISvartrót elduð í andarfitu,  
jurtasmjör, ponzu-lambagljái

6.890

## KÁLFA RIBEYE (L)

Pomme Rösti, létt reyktt eggjakrem,  
fondant laukur, fennel, soðsósa

6.450

## BRASSERÁÐ TOPPKÁL (V) (H)

Steiktir sveppir, seljurót,  
sveppaseyði, kasjúhnetukrem

4.290

COCKTAILS

BASIL GIMLET

Gordon's Gin, Lime, Basil

2.700

BITTER PEEL

Bourbon, Antica Formula  
Vermouth, Chocolate Bitter

2.700

RUM NEGRONI

Ron Zacapa Rum, Campari,  
Antica Formula Vermouth

2.700

MEZCAL JALAPEÑO MARGARITA

The Lost Explorer Mezcal, Jalapeño Syrup, Lime

2.900

BEES KNEES

Gordon's Gin, Honey, Lemon

2.700

BANANA PUNCH

Rum, Banana liqueur, Nutmeg

2.900

HALEKULANI

Bulleit Bourbon, Tropical juice, Angostura bitter

2.900

ESPRESSO MARTINI

Smirnoff Vodka, Coffee Liqueur, Espresso Cream

2.900

RASPBERRY MARTINI

Brennivín, Raspberry Syrup, Lime, Egg White, Liqueurice

2.900

REVOLVER

Bulleit Bourbon, Coffee liqueur, Orange bitter

2.700

FRÖKEN REYKJAVÍK MULE

Smirnoff Vodka, Lime, Mint, Ginger Beer

2.700

LAST WORD

Don Julio tequila, Green Chartreuse, Maraschino

3.200

Ask our bartender to make non-alcoholic cocktail

1.800

SPRITZ

APEROL SPRITZ

2.400

LIMONCELLO SPRITZ

with Elderflower Tonic

2.400

COINTREAU SPRITZ

with Bitter Lemon

2.400

COGNAC SPRITZ

with Cherry Blossom Tonic

2.600

BEER ON DRAFT

GULL / GULL LITE

Lager 5,0%

1.350

TUBORG CLASSIC

Vienna Brown Lager 4,6%

1.350

SEASONAL DRAFT

Ask the waiter

Fröken Reykjavík has over **150 types**  
of wine in the wine room

Wide range of **sparkling wine**  
**and champagne** in all sizes

You can find the drink list at  
Fröken Reykjavík in the tablet

Ask our sommelier about  
our wine selection



FRÖKEN REYKJAVÍK MEZE <sup>L</sup> <sup>G</sup>

*Perfect for sharing*

Grilled flatbread | Cheese and seeds cracker | Smoked skyr with angelica oil  
Hummus with baked garlic | Goat cheese spread with honey

3.500

STARTERS

SCALLOPS <sup>S</sup> <sup>L</sup> <sup>N</sup>

Apples, trout caviar,  
yuzu, hazelnuts

3.100

MARINATED SHRIMPS <sup>S</sup> <sup>L</sup>

Cucumber, avocado, tomatoes,  
almonds, seaweed cracker

2.950

OYSTER MUSHROOMS <sup>L</sup>

1000 days old gouda cheese,  
unripe strawberries, celery,  
truffle vinaigrette, puffy barley

2.900

LAMB TARTAR

Herb crème, sunchokes, dried egg yolk,  
pickled onion & mustard seeds

3.200

BEETROOT <sup>V</sup> <sup>N</sup>

Pears, walnuts, horseradish

2.750

FRÖKEN REYKJAVÍK  
FEAST <sup>L</sup> <sup>N</sup> <sup>S</sup>

3 starters for sharing  
Shrimps | Lamb tartar | Scallops

Beef tenderloin with sunchokes, mushrooms,  
fermented garlic and demi-glace with black currant

Omnom chocolate ganache  
and stone bramble berries

12.900 | WITH WINE PAIRING 24.900 | FOR THE WHOLE TABLE

SIDE DISHES

<sup>L</sup>  
POTATOES

Butter,  
arctic thyme

1.400

<sup>V</sup>  
GRILLED  
PAK CHOI

Ponzu glaze, toasted  
sesame seeds

1.400

<sup>L</sup>  
BROKKOLINI

Parmesan,  
pine nuts

1.400

<sup>L</sup>  
GRILLED  
CORN

Butter sauce,  
sourdough bread

1.400

DESSERTS

<sup>L</sup>  
CARROT CAKE

Mascarpone, crispy honey,  
carrot and elderflower syrup

2.400

<sup>L</sup>  
OMNOM AND  
STONE BRAMBLE

Chocolate ganache, stone  
bramble sorbet, crumble

2.400

<sup>L</sup>  
BAKED PLUMS

Vanilla ice cream, hazelnut  
meringue, coffee caramel

2.400

<sup>V</sup> <sup>G</sup>  
APPLE SORBET

Apple compote, crumble,  
coconut mousse with yuzu

2.400

MAIN

<sup>L</sup>  
LEMON SOLE

Celeriac, capers,  
Dashi Beurre Blanc

4.450

<sup>L</sup> <sup>S</sup>  
PAN FRIED  
COD

Creamy shellfish sauce, potatoes,  
parsnip, pearl onion

4.450

<sup>L</sup>  
CALF RIBEYE

Pomme Rösti, smoked egg cream, fondant  
onion, fennel, demi-glace

6.450

<sup>L</sup>  
BEEF TENDERLOIN

Sunchokes, mushrooms, fermented garlic,  
demi-glace with black currant

7.200

<sup>L</sup> <sup>G</sup>  
LAMB FILET &  
LAMB SHANKS

Salsify cooked in duck fat, caramelized  
rutabaga, ponzu glaze

6.890

<sup>V</sup> <sup>H</sup>  
BRAISED CABBAGE

Fried mushrooms, celeriac,  
mushrooms broth, cashew cream

4.290



*Fröken Reykjavík*  
KITCHEN · BAR