Fröken Reykjavík
KITCHEN · BAR

GIN & TONIC

ÍSLENSKT GIN / ICELANDIC GIN 3CL

Reykjavík Dry Gin	1.300
Stuðlaberg	1.500
Ólafsson	1.500
Marberg Dry	1.650
Marberg Barrel Aged	1.650
Himbrimi Winterbird Edition	1.700
Himbrimi Old Tom	1.700

ERLENT GIN / GIN FROM ABROAD 3CL

Gordon´s	1.200
Gordon´s Premium Pink	1.200
Tanqueray	1.350
Tanqueray Flor de Sevilla	1.500
Tanqueray Rangpur Lime	1.500
Beefeater	1.200
Bombay Sapphire	1.350
Bombay Bramble Blackberry & Raspberry	1.350
Bombay Citron Pressé	1.350
Star of Bombay	1.600
Monkey 47	2.500

TONIC 200ML

Britvic Tonic	450
Thomas Henry Tonic	550
Thomas Henry Dry Tonic	550
Thomas Henry Cherry Blossom Tonic	550
Thomas Henry Botanical Tonic	550
Fever Tree Indian Tonic light	570
Fever Tree Mediterranean Tonic	570
Fever Tree Elderflower Tonic	570
Fever Tree Raspberry and Rhubarb Tonic	570

Or ask for Bitter Lemon, Ginger Ale or Ginger Beer

BJÓR / BEER

GULL / GULL LITE 1.350
Lager 5%

TUBORG CLASSIC 1.350
Vienna Brown Lager 4,6%

ÁRSTÍÐARBUNDINN BJÓR
Spurðu þjóninn

GULL / GULL LITE 1.350
Lager 5%

TUBORG CLASSIC 1.350
Vienna Brown Lager 4,6%

SEASONAL DRAFT
Ask the waiter

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KOKTEILAR / COCKTAILS

VORSINS BLÓM – BASIL GIMLET 2.700
Gordon's Gin, Lime, Basil

ÓTRÚLEGUR – BITTER PEEL 2.700
Bourbon, Antica Formula Vermouth, Chocolate Bitter

RAUÐIR SKÓR – RUM NEGRONI 2.700
Ron Zacapa Rum, Campari, Antica Formula Vermouth

ENGUM ÖÐRUM LÍK – MEZCAL JALAPEÑO MARGARITA 2.900
The Lost Explorer Mezcal, Jalapeño Syrup, Lime

GULLNIR LOKKAR – BEES KNEES 2.700
Gordon's Gin, Honey, Lemon

SIFFON KJÓLL – BANANA PUNCH 2.900
Rum, Banana liqueur, Nutmeg

TJARNARBAKKINN – HALEKULANI 2.900
Bulleit Bourbon, Tropical juice, Angostura bitter

BRÚNN SUMARJAKKI – ESPRESSO MARTINI 2.900
Smirnoff Vodka, Coffee Liquor, Espresso Cream

HLJÓMSKÁLINN – RASPBERRY MARTINI 2.900
Brennivín, Raspberry Syrup, Liquorice

YFIRLÆTI – REVOLVER 2.700
Bulleit Bourbon, Coffee liqueur, Orange bitter

FRÖKEN REYKJAVÍK MULE 2.700
Smirnoff Vodka, Lime, Mint, Ginger Beer

HERRA REYKJAVÍK – LAST WORD 3.200
Don Julio tequila, Green Chartreuse, Maraschino

Fáðu barþjóninn til að gera óáfengan kokteil fyrir þig 1.800
Ask our bartender to make a non-alcoholic cocktail

SPRITZ

APEROL SPRITZ 2.400

LIMONCELLO SPRITZ 2.400
með Ylliblóma Tonic

COINTREAU SPRITZ 2.400
með Bitter Sítrónu

KONÍAK SPRITZ 2.600
með Kirsuberja Tonic

APEROL SPRITZ 2.400

LIMONCELLO SPRITZ 2.400
with Elderflower Tonic

COINTREAU SPRITZ 2.400
with Bitter Lemon

KONÍAK SPRITZ 2.600
with Cherry Blossom Tonic

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MAUL / SNACKS

REYKTAR HNETUR OG MÖNDLUR
890 (H)

BLANDAÐAR ÓLÍFUR
890

SMOKED NUTS AND ALMONDS
890 (N)

MIXED OLIVES
890

BORÐA / EAT

FRÖKEN REYKJAVÍK MEZE
Tilvalið að deila

Grillað flatbrauð, stökkt ostakex með fræum, reykt skyr með kryddaðri olíu, hummus með bökuðum hvítlauk, geitaostakrem með hunangi
3.500 (L) (G)

FRÖKEN REYKJAVÍK SAMLOKA
Kalkúnn, beikon, egg, tómatar, sultaður fennel, Fröken Reykjavík mæjó
2.500 (G)

HEIMALAGAÐAR FRANSKAR
Fröken Reykjavík mæjó
1.100

NAUTAKRÓKETTUR
Ristað sveppakrem
1.800 (G)

DJÚPSTEIKTUR OSTUR Í BRICK DEIGI
Léttreykt mæjó
2.950 (L) (G)

FRÖKEN REYKJAVÍK MEZE
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 (L) (G)

FRÖKEN REYKJAVÍK SANDWICH
Turkey, bacon, egg, fennel jam, tomato, Fröken Reykjavík mayo
2.500 (G)

HOMEMADE FRENCH FRIES
Fröken Reykjavík mayo
1.100

BEEF CROQUETTES
Roasted mushroom sauce
1.800 (G)

DEEP FRIED CHEESE IN BRICK
Smoked mayo
2.950 (L) (G)

(S) SKELFISKUR (V) VEGAN (L) LAKTÓSI (G) GLÚTEN (H) HNETUR
(S) SHELLFISH (V) VEGAN (L) LAKTOSE (G) GLUTEN (H) NUTS