

# GRAND BRASSERIE

## DINNER MENU

### STARTERS

- Soup of the day** – please ask your waiter 1.940 kr.
- 🍤 **Shellfish Soup** – shrimp, curry, lime, coconut, cilantro 2.990 kr.
- 🥕 **Yellow Beet Carpaccio** – cucumber, apple, herbs, sunflower seeds, crispy salsify 🍳 2.290 kr.
- 🌾 **Angelica- and Anise Cured Arctic Char** – Icelandic rye bread, mustard sauce, trout roe 🍳 2.590 kr.
- 🍷🍤 **Raw Marinated Scallop** – yuzu, lime, apple, cucumber, cilantro, mint, creme fraiche 🍳 3.140 kr.
- 🍷🌾🍷 **Reindeer terrine** – red onion jam, reindeer sausage, red beets, lingonberry sauce 🍳 2.990 kr.
- Cured Goose** – yellow beets, sesame crackers, pickled onion, bilberry sauce 🍳 3.140 kr.



### COMFORT FOOD

- 🍷🌾 **Deep Fried Camembert** – lingonberry sauce 2.390 kr.
- 🌾🍷 **Duck Salad** – pear, pickled cucumber, cashews, sesame vinaigrette 2.690 kr.
- 🍷🌾 **Classic Club Sandwich** – french fries 3.240 kr.
- 🍷🌾 **Grand Burger** – stonebaked sour dough bread, brie, bacon, horse radish dressing, fries 3.640 kr.
- 🍷🌾 **Deep Fried Cod Orly** – Tartar sauce, french fries 3.640 kr.



shellfish vegan laktose gluten nuts



Chef Úlfar Finnbjörnsson's signature dish

Food and allergies and intolerance. Please speak to our staff about the ingredients in your meal. Thank you.

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## DINNER MENU

### MAIN COURSES

	<b>Catch of the Day</b> – please ask your waiter	3.690 kr.
  	<b>Beans and Barley in Puff Pastry</b> – tomato sauce, pesto, fennel	3.940 kr.
  	<b>Beetroot Wellington</b> – barley, tomatoes, root vegetables, salad, Úlla la sauce	4.590 kr.
 	<b>Traditional Icelandic Fish Stew</b> – deep fried leek, Icelandic rye bread, sauce Bearnaise	3.990 kr.
   	<b>Fried Baccala</b> – barley, tomatoes, olives, pinenuts ruccola pesto	4.740 kr.
	<b>Grilled Arctic Char</b> – apple, cucumber, dill, small potatoes, white wine sauce	4.990 kr.
 	<b>Butter Fried Ling</b> – potato mash, fennel salad, herb sauce	4.590 kr.
 	<b>Boneless Chicken Thighs Úlla la</b> – mashed potatoes, celeriac, rosemary sauce	4.990 kr.
 	<b>Duck Breast</b> – truffle potatoes, crispy salsify, glazed carrot, plum sauce	5.640 kr.
	<b>Grilled Veal Ribeye</b> – crispy potato wedges, zucchini, wild mushroom sauce	5.990 kr.
  	<b>Grilled Lamb Tenderloin</b> – herb pesto, small tomatoes, zucchini, creamy barley	7.290 kr.
 	<b>Grilled Beef Tenderloin</b> – portobello mushroom, potato wedges, sauce Bearnaise	7.290 kr.



### DESSERTS

	<b>Coconut Creme Brulée</b> – pineapple sorbet	2.290 kr.
 	<b>Blueberry Skyr Mousse</b> – meringue, blueberry sorbet	2.290 kr.
 	<b>Lava Cake</b> – vanilla ice cream, strawberries	2.440 kr.
 	<b>White Chocolate &amp; Raspberry Blondie</b> – white chocolate mousse, baked white chocolate, raspberry sorbet	2.440 kr.
	<b>3 Types of Sorbet</b> - pineapple-, raspberry- & blueberry sorbet, meringue, fresh fruit	2.290 kr.



 Chef Úlfar Finnbjörnsson's signature dish

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## KVÖLDVERÐAR MATSEÐILL

### FORRÉTTIR

	Súpa dagsins – vinsamlegast spyrjið þjóninn	1.940 kr.
🍷	Skefisksúpa – rækja, karrý, lime, kókos, kóríander	2.990 kr.
🌱	Gullbeðu carpaccio – agúrka, epli, kryddjurtir, sólblómafræ, stökk svartrót 🍳	2.290 kr.
🌱	Hvannar- og anísgrafin bleikja – heimabakað rúgbrauð, sinnepsósa, bleikjuhrogn 🍳	2.590 kr.
🍷 🍷	Hrámaríneruð hörpuskel – yuzu, límóna, epli, agúrka, kóríander, mynta, sýrður rjómi 🍳	3.140 kr.
🍷 🌱 🍷	Hreindýra terrine – rauðlaukssulta, hreindýrapylsa, rauðrófur, tíuberjasósa 🍳	2.990 kr.
	Grafin heiðagæs – gullbeður, sesam kex, sultaður laukur, aðalbláberjasósa 🍳	3.140 kr.



### LÉTTIR RÉTTIR

🍷 🌱	Djúpsteiktur camembert – tíuberjasósa	2.390 kr.
🌱 🍷	Andasalat – perur, pikklaðar gúrkur, kasjúhnetur, sesam vinaigrette	2.690 kr.
🍷 🌱	Klassísk klúbbsamloka – franskar kartöflur	3.240 kr.
🍷 🌱	Grand Hamborgari – steinbakað súrdeigsbrauð, brie, beikon, piparrótarsósa, franskar kartöflur	3.640 kr.
🍷 🌱	Djúpsteiktur þorskur í orly – tartarsósa, franskar kartöflur	3.640 kr.










Signature réttur Úlfars Finnbjörnssonar yfirmatreiðslumanns Grand Brasserie.

Ertu með fæðu ofnæmi eða óþol? Vinsamlega hafðu samband við starfsfólk okkar til að fá upplýsingar um innihaldsefni matvælnanna. Takk fyrir.

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## KVÖLDVERÐAR MATSEÐILL

### AÐALRÉTTIR

	<b>Fiskur dagsins</b> – vinsamlegast spyrjið þjóninn	3.690 kr.
  	<b>Innbakað bauna og byggsalat</b> – fersk tómatsósa, pestó, fennelsalat	3.940 kr.
  	<b>Rauðrófu wellington</b> – bygg, tómatar, rôtargrænmeti, salat, Úlla la sósa	4.590 kr.
 	<b>Plokkfiskur</b> – djúpsteiktur blaðlaukur, Bearnaise sósa, íslenskt rúgbrauð	3.990 kr.
  	<b>Steiktur saltfiskur</b> – bygg, tómatar, ólífur, furuhnetur, klettakálspestó 	4.740 kr.
	<b>Grilluð bleikja</b> – epli, agúrka, dill, kartöflumæli, hvítvínssósa	4.990 kr.
 	<b>Smjörsteikt langa</b> – kartöflumauk, fennelsalat, kryddjurtasósa	4.590 kr.
 	<b>Úrbeinuð kjúklingalæri Úlla la</b> – kartöflumús, sellerírót, rósmarínsósa 	4.990 kr.
 	<b>Andabringa</b> – jarðsveppakartöflur, stökk svartrot, gljáð gulrot, plómusósa	5.640 kr.
 	<b>Grillað kálfaribeye</b> – stökkir kartöflubátar, kúrbítur, villisveppasósa	5.990 kr.
  	<b>Grillaðar lambalundir</b> – kryddjurtapestó, smátómatar, kúrbítur, byggottó	7.290 kr.
 	<b>Grilluð nautalund</b> – portobello sveppur, kartöflubátar, Bearnaise sósa	7.290 kr.



### EFTIRRÉTTIR

	<b>Kókos creme brulée</b> – ananas sorbet	2.290 kr.
	<b>Bláberjaskyr mousse</b> – marengs, bláberjasorbet 	2.290 kr.
 	<b>Hraunkaka</b> – vanilluís, jarðarber	2.440 kr.
 	<b>Hvítsúkkulaði &amp; hindberja blondie</b> – hvítsúkkulaðimús, bakað hvítsúkkulaði, hindberjasorbet	2.440 kr.
	<b>3 tegundir af sorbet</b> – ananas-, hindberja- & bláberjasorbet, marengs, ferskir ávextir	2.290 kr.



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