











GRAND BRASSERIE










DINNER MENU

STARTERS

- Soup of the day – please ask your waiter 1.790 kr.
-  **Shellfish Soup** – curry, lime, coconut, cilantro 2.750 kr.
-    **Goose Terrine** – reindeer sausage, pickled vegetables, Cumberland sauce  2.750 kr.
-  **Angelica- and Anise Cured Arctic Char** – Icelandic rye bread, mustard sauce, trout roe  2.590 kr.
-   **Yellow Beet Salad** – smoked goat cheese, walnuts, spinach 2.190 kr.
-  **Cured Lamb** - pickled vegetables, bilberry dressing 2.750 kr.



COMFORT FOOD

-   **Deep Fried Camembert** 2.290 kr.
-  **Duck Salad** – pears, pecans, sesame vinaigrette 2.490 kr.
-   **Classic Club Sandwich** – french fries 3.150 kr.
-   **Grand Hamburger** – stonebaked sourdough bread, brie, bacon, horseradish dressing, french fries 3.490 kr.
-   **Deep Fried Cod Orly** – Tartar sauce, french fries 3.490 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

	Catch of the Day – please ask your waiter	3.290 kr.
 	Grilled Celeriac – barley, sesame, pomegranate, rucola	3.490 kr.
  	Beetroot Wellington – ginger sauce, braised red cabbage	3.990 kr.
 	Butter Fried Salmon – dill potatoes, vegetables, white wine sauce	4.890 kr.
	Grilled Atlantic Catfish – small potatoes, cauliflower, chive sauce	4.250 kr.
	Boneless Chicken Thighs Úlla la – mashed potatoes, celeriac 	4.890 kr.
 	Confit Duck Legs – potato and celeriac mash, pickled red onion, truffle sauce	5.750 kr.
 	Grilled Beef Tenderloin – sauce Bearnaise, portobello mushroom, potato wedges	6.990 kr.



DESSERTS

 	Lava Cake – vanilla ice cream	2.290 kr.
 	Skyramisu – white chocolate mousse	2.290 kr.
 	Blueberry Cheesecake – fresh blueberries, blueberry sauce	2.290 kr.
	Pavlova – mixed berries	2.090 kr.
	Vegan pavlova – mixed berries	2.090 kr.
	Warm Apple Cake	2.090 kr.



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KVÖLDVERÐAR MATSEÐILL

FORRÉTTIR

- Súpa dagsins** – vinsamlegast spyrjið þjóninn 1.790 kr.
-  **Skelfisksúpa** – karrý, lime, kókos, kóríander 2.750 kr.
-   **Gæsaterrine** – hreindýrpylsa, sýrt grænmeti, Cumberland sósa  2.750 kr.
-  **Hvannar- og anísgrafin bleikja** – heimabakað rúgbrauð, sinnepssósa, silungahrogn  2.590 kr.
-   **Gullbeðusalat** – reyktur geitaostur, valhnetur spínat 2.190 kr.
-  **Grafíð lamb** – pikklað grænmeti, aðalbláberjasósa 2.750 kr.



LÉTTIR RÉTTIR

-   **Djúpsteiktur camembert** 2.290 kr.
-  **Andasalat** – perur, pekanhnetur, sesam vinaigrette 2.490 kr.
-   **Klassísk klúbbsamloka** – franskar kartöflur 3.150 kr.
-   **Grand Hamborgari** – steinbakað súrdeigsbrauð, brie, beikon, piparrótarsósa, franskar kartöflur 3.490 kr.
-   **Djúpsteiktur þorskur í orly** – tartarsósa, franskar kartöflur 3.490 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 matvælna. Takk fyrir.

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KVÖLDVERÐAR MATSEÐILL

AÐALRÉTTIR

	Fiskur dagsins - vinsamlegast spyrjið þjóninn	3.290 kr.
 	Grilluð sellerírót - bygg, sesam, granatepli, klettsalat	3.490 kr.
  	Rauðrófu Wellington – engifersósa, heimalagað rauðkál	3.990 kr.
 	Smjörsteiktur lax – dillkartöflur, grænmeti, hvítvínssósa	4.890 kr.
	Grillaður steinbítur – mandarínu-kartöflusmælki, blómkál, graslaukssósa	4.250 kr.
	Úrbeinuð kjúklingalæri Úlla la – kartöflumús, sellerírót 	4.890 kr.
 	Andalæra Confit – sellerírótar- og kartöflumús, rauðlaukssulta, trufflusósa	5.750 kr.
 	Grilluð nautalund – Bearnaise sósa, portobello sveppur, kartöflubátar	6.990 kr.



EFTIRRÉTTIR

 	Hraunkaka – vanillús, fersk ber	2.290 kr.
 	Skyramisu – hvítsúkkulaðimús	2.290 kr.
 	Bláberjaostakaka – fersk bláber, bláberjasósa	2.290 kr.
	Pavlova – blönduð ber	2.090 kr.
	Vegan pavlova – blönduð ber	2.090 kr.
	Heit eplakaka	2.090 kr.



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