








# GRAND BRASSERIE











## LUNCH MENU

### STARTERS

- Soup of the day** – please ask your waiter 1.940 kr.
-  **Yellow Beet Carpaccio** – cucumber, apple, herbs, sunflower seeds, crispy salsify 2.290 kr.
-  **Angelica- & Anise Cured Arctic Char** – Icelandic rye bread, mustard sauce, arctic char roe  2.590 kr.
-    **Reindeer terrine** – pickled red onion, reindeer sausage, red beets, lingonberry sauce  2.990 kr.














### COMFORT FOOD

-   **Deep Fried Camembert** – lingonberry sauce 2.390 kr.
-   **Duck Salad** – pear, 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.








### MAIN COURSES

- Fish of the Day** – please ask your waiter 3.690 kr.
-    **Beans and Barley in Puff Pastry** – tomato sauce, pesto, fennel 3.940 kr.
-   **Traditional Icelandic Fish Stew** – deep fried leek, sauce Bearnaise, Icelandic rye bread 3.990 kr.
-   **Butter Fried Ling** – potato mash, fennel salad, herb sauce 4.590 kr.
-   **Boneless Chicken Thighs Úlla la** – mashed potatoes, celeri, rosemary sauce  4.990 kr.
-  **Grilled Veal Ribeye** – crispy potato wedges, zucchini, wild mushroom sauce 5.990 kr.



### DESSERTS

-  **Blueberry Skyr Mousse** – meringue, blueberry sorbet  2.290 kr.
-   **White Chocolate & Raspberry Blondie** – white chocolate mousse, baked white chocolate, raspberry sorbet 2.440 kr.
-  **3 Types of Sorbet** – pineapple-, raspberry- & blueberry sorbet ,meringue, fresh fruit 2.290 kr.










 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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## HÁDEGISVERÐAR MATSEÐILL

### FORRÉTTIR

- Súpa dagsins** – vinsamlegast spyrjið þjóninn 1.940 kr.
-  **Gullbeðu carpaccio** – agúrka, epli, kryddjurtir, sólblómafræ, stökk svartrót 2.290 kr.
-  **Hvannar- og anísgrafin bleikja** – rúgbrauð, sinnepssósa, bleikjuhrogn  2.590 kr.
-    **Hreindýra terrine** – rauðlaukssulta, hreindýrapylsa, rauðrófur, tíuberjasósa  2.990 kr.














### LÉTTIR RÉTTIR

-   **Djúpsteiktur camembert** – tíuberjasósa 2.390 kr.
-   **Andasalat** – perur, kasjúhnetur, sesam vinagrette 2.690 kr.
-   **Klassísk klúbbsamloka** – franskar kartöflur 3.240 kr.
-   **Grand Hamborgari** – steinbakað súrdeigsbrauð, brie, beikon, piparrótarsósa, franskar 3.640 kr.
-   **Djúpsteiktur þorskur í orly** – tartarsósa, franskar kartöflur 3.640 kr.








### AÐALRÉTTIR

- Fiskur dagsins** – spyrjið þjóninn 3.690 kr.
-    **Innbakað bauna og byggsalat** – fersk tómatsósa, pestó, fennelsalat 3.940 kr.
-   **Plokkfiskur** – djúpsteiktur blaðlaukur, Bearnaise sósa, íslenskt rúgbrauð 3.990 kr.
-   **Smjörsteikt langa** – kartöflumauk, fennelsalat, kryddjurtasósa 4.590 kr.
-   **Úrbeinuð kjúklingalæri Úlla la** – kartöflumús, sellerírót, rósmarínsósa  4.990 kr.
-  **Grillað kálfaribeye** – stökkir kartöflubátar, kúrbítur, villisveppasósa 5.990 kr.



### EFTIRRÉTTIR

-  **Bláberjaskyr mousse** – marengs, bláberjasorbet  2.290 kr.
-   **Hvítsúkkulaði & hindberja blondie** – hvítsúkkulaðimús, bakað hvítsúkkulaði hindberjasorbet 2.440 kr.
-  **3 tegundir af sorbet** – ananas-, hindberja- & bláberjasorbet, marengs, ferskir ávextir 2.290 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.