






GRAND BRASSERIE








LUNCH MENU

STARTERS

- Soup of the day – please ask your waiter 1.790 kr.
-    **Goose Terrine** – dried 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.








COMFORT FOOD

-  **Duck Salad** – pears, pecans sesame vinagrette 2.490 kr.
-   **Classic Club Sandwich** – french fries 3.150 kr.
-   **Grand Hamburger** – stonebaked sour dough bread, brie, bacon, horseradish dressing, fries 3.490 kr.
-   **Deep Fried Cod Orly** – tartar sauce, french fries 3.490 kr.








MAIN COURSES

- Catch of the Day – please ask your waiter 3.290 kr.
-   **Grilled Celeriac** – barley, sesame, pomegranate, ruccola 3.490 kr.
-  **Grilled Atlantic Catfish** – small potatoes, cauliflower, chive sauce 4.250 kr.
-  **Boneless Chicken Thighs Úlla la** – mashed potatoes, celeriac  4.890 kr.



DESSERTS

-   **Skyramisu** – white chocolate mousse 2.290 kr.
-   **Blueberry Cheesecake** – fresh blueberries, blueberry sauce 2.290 kr.
-  **Warm Apple Cake** 2.090 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 1.790 kr.
-    **Gæsaterrine** – hreindýrpylsa, sýrt grænmeti, Cumberland sósa 2.750 kr.
-  **Hvannar- og anísgrafin bleikja** – heimabakað rúgbrauð, sinnepssósa, silungahrogn  2.590 kr.








LÉTTIR RÉTTIR

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








AÐALRÉTTIR

- Fiskur dagsins** – spyrjið þjóninn 3.290 kr.
-   **Grilluðsellerírót** – bygg, sesam, granatepli, ruccola 3.490 kr.
-  **Grillaður steinbítur** – kartöflumælki, blómkál, graslaukssósa 4.250 kr.
-  **Úrbeinuð kjúklingalæri Úlla la** – kartöflumús, sellerírót  4.890 kr.



EFTIRRÉTTIR

-   **Skyramisu** – hvítsúkkulaðimús 2.290 kr.
-   **Bláberjaostakaka** – fersk bláber, bláberjasósa 2.290 kr.
-  **Heit eplakaka** 2.090 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.