

KOKTEILAR / COCKTAILS

VORSINS BLÓM – BASIL GIMLET	2.700
Gin, Límóna, Basil / <i>Gin, Lime, Basil</i>	
ÓTRÚLEGUR – BITTER PEEL	2.700
Bourbon, Antica Formula Vermouth, Súkkulaði-bitter / <i>Bourbon, Antica Formula Vermouth, Chocolate Bitter</i>	
RAUÐIR SKÓR – RUM NEGRONI	2.700
Ron Zacapa Rum, Campari, AF Vermouth	
ENGUM ÖÐRUM LÍK – MESCAL JALAPEÑO MARGARITA	2.900
Mescal, Jalapeño-síróp, Límóna / <i>Mescal, Jalapeño Syrup, Lime</i>	
GULLNIR LOKKAR – BEES KNEES	2.700
Gin, Hunang, Sítróna / <i>Gin, Honey, Lemon</i>	
SIFFON KJÓLL – RHUBARB MARTINI	2.900
Vodka, Rabarbaralíkjör, Maraschino / <i>Vodka, Rhubarb Liquor, Maraschino</i>	
TJARNARBAKKINN – GIN FIZZ	2.900
Gin, Rjómi, Eggjahvítur / <i>Gin, Cream, Egg White</i>	
BRÚNN SUMARJAKKI – ESPRESSO MARTINI	2.900
Vodka, Espresso, Kafflíkjör / <i>Vodka, Coffee Liquor, Espresso Cream</i>	
HLJÓMSKÁLINN – RASPBERRY MARTINI	2.900
Brennivín, Hindberjasíróp, Eggjahvítur, Lakkris / <i>Brennivín, Raspberry Syrup, Liquorice</i>	
YFIRLÆTI – NEGRONI SBAGLIATO	2.700
Campari, Antica Formula Vermouth, Prosecco	
FRÖKEN REYKJAVÍK MULE	2.700
Vodka, Lime, Minta, Engiferbjór / <i>Vodka, Lime, Mint, Ginger Beer</i>	
HERRA REYKJAVÍK – CUBAN HIGHBALL	3.700
Ron Zacapa Rum, Límóna, Freyðivín / <i>Ron Zacapa Rum, Lime, Prosecco</i>	

SPRITZ

APEROL SPRITZ	2.400	APEROL SPRITZ	2.400
LIMONCELLO SPRITZ	2.400	LIMONCELLO SPRITZ	2.400
með Ylliblóma Tonic		with Elderflower Tonic	
COINTREAU SPRITZ	2.400	COINTREAU SPRITZ	2.400
með Bitter Sítrónu		with Bitter Lemon	
KONÍAK SPRITZ	2.600	KONÍAK SPRITZ	2.600
með Kirsuberja Tonic		with Cherry Blossom Tonic	

GIN & TONIC

ÍSLENSKT GIN / ICELANDIC GIN 3CL

Reykjavík Dry Gin	1.200
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

ENSKT GIN / ENGLISH GIN 3CL

Gordon's	1.100
Beefeater	1.100
Gordon's Premium Pink	1.200
Bombay Sapphire	1.350
Bombay Bramble Blackberry & Raspberry	1.350
Bombay Citron Pressé	1.350
Tanqueray	1.350
Tanqueray Flor de Sevilla	1.500
Tanqueray Rangpur Lime	1.500
Star of Bombay	1.800

TONIC 200ML

Britvic Tonic	450
Thomas Henry Tonic	520
Thomas Henry Dry Tonic	520
Thomas Henry Cherry Blossom Tonic	520
Thomas Henry Botanical Tonic	520
Fever Tree Indian Tonic light	520
Fever Tree Mediterranean Tonic	520
Fever Tree Elderflower Tonic	520
Fever Tree Raspberry and Rhubarb Tonic	520

Or ask for Bitter Lemon, Ginger Ale or Ginger Beer

BJÓR / BEER

GULL / GULL LITE 1.300
Lager 5%

TUBORG CLASSIC 1.300
Vienna Brown Lager 4,6%

ÁRSTÍÐARBUNDINN BJÓR
Spurðu þjóninn

GULL / GULL LITE 1.300
Lager 5%

TUBORG CLASSIC 1.300
Vienna Brown Lager 4,6%

SEASONAL DRAFT
Ask the waiter

MAUL / SNACKS

REYKTAR HNETUR OG MÖNDLUR

890

BLANDAÐAR ÓLÍFUR

890

SMOKED NUTS AND ALMONDS

890

MIXED OLIVES

890

BORÐA / EAT

FRÖKEN REYKJAVÍK MEZE

Tilvalið að deila

Grillað flatbrauð, Stökkt ostakex með fræum, Reykt skyr með kryddaðri olíu, Hummus með bökðuðum hvítlauk, Geitaostakrem með hunangi

3.200

FRÖKEN REYKJAVÍK SAMLOKA

með kalkún, beikoni og sultuðum fennel

2.300

DJÚPSTEIKTUR SMOKKFISKUR

með Chipotle mæjó og límónu

1.800

HEIMALAGAÐAR FRANSKAR

með Fröken Reykjavík mæjó

1.100

OSTAPLATTI

með úrval af ostum, Coppa di Parma, kexi og fíkjumauki

3.950

BAKAÐUR OSTUR

með eplum, graskersfræum og grilluðu súrdeigsbrauði

2.990

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

3.200

FRÖKEN REYKJAVÍK SANDWICH

with turkey, bacon and fennel jam

2.300

CALAMARI IN TEMPURA

with Chipotle mayo and lime

1.800

HOMEMADE FRENCH FRIES

with Fröken Reykjavík mayo

1.100

CHEESE PLATTER

with assortments of cheese, Coppa di parma, crackers and fig purée

3.950

BAKED CHEESE

with apples, pumpkin seeds and grilled sourdough bread

2.990