

GIN & TONIC

TANQUERY 10

Tónik, sítróna, krækiber /
Tonic water, lemon, gooseberry

2.550

BOMBAY PREMIER CRU

Ylliblómatónik, límóna, mynta /
Elderflower tonic, lime, mint

2.550

MONKEY 47

Light tónik, appelsína, einiber /
Light tonic, orange, juniper berries

2.850

STUÐLABERG

Mediterranean tónik, stjörnuanis,
appelsínubörkur / Mediterranean
tonic, star anise, orange peel

2.850

GIN

ÍSLENSKT / ICELANDIC · 3CL

Ólafsson	1.500
Stuðlaberg	1.500
Stuðlaberg Pink Gin	1.600
Marberg Dry	1.650
Marberg Barrel Aged	1.650
Himbrimi Winterbird Edition	1.700
Himbrimi Old Tom	1.700

ERLENT / FROM ABROAD · 3CL

Gordon's	1.200
Tanqueray	1.350
Tanqueray Flor de Sevilla	1.500
Tanqueray 10	1.700
Bombay Sapphire	1.350
Bombay Premier Cru	1.700
Hendricks	2.100
Monkey 47	2.400

WHISKEY

Glenlivet 12Y	1.800
Johnny Walker Red Label	1.400
Johnny Walker Black Label	1.600
Johnny Walker 18Y	1.950
Lagavulin 16Y	2.300
Talisker 10Y	1.700
Jack Daniels	1.200
Chivas Regal 12Y	1.400
Chivas Regal 18Y	1.600
Jameson	1.100
Flóki Single Malt	2.300
Grábrók	1.650

VORSINS BLÓM – BASIL GIMLET 2.700
Gordon's gin, límóna, basil / Gordon's Gin, lime, basil

GULLNIR LOKKAR – BEES KNEES 2.700
Gordon's gin, hunang, sítróna / Gordon's Gin, honey, lemon

ENGUM ÖÐRUM LÍK – MEZCAL JALAPEÑO MARGARITA 2.900
The Lost Explorer Mezcal, jalapeño-síróp, límóna / The Lost Explorer Mezcal, jalapeño syrup, lime

SIFFON KJÓLL – BANANA PUNCH 2.900
Romm, bananalíkjör, múskat / Rum, banana liqueur, nutmeg

BRÚNN SUMARJAKKI – ESPRESSÓ MARTINI 2.900
Smirnoff vodka, kaffilíkjör, Espresso / Smirnoff vodka, coffee liqueur, Espresso cream

HLJÓMSKÁLINN – RASPBERRY MARTINI 2.900
Brennivín, hindberjasíróp, límóna, eggjahvítur, lakkrís / Brennivín, raspberry syrup, lime, egg whites, liquorice

FRÖKEN REYKJAVÍK MULE 2.400
Smirnoff vodka, límóna, mynta, engifer bjór / Smirnoff Vodka, lime, mint, ginger beer

APEROL SPRITZ 2.400

LIMONCELLO SPRITZ 2.400
með ylliblómatóník / with Elderflower tonic

Fáðu barþjóninn til að gera óáfengan kokteil fyrir þig
Ask our bartender to make non-alcoholic Cocktail 1.800

GULL LITE 1.350
Light lager 4,4%

BOLI 1.350
Premium lager 5,6%

ÁRSTÍÐARBUNDINN BJÓR – SEASONAL DRAFT
Spurðu þjóninn / Ask the waiter

REYKTAR MÖNDLUR OG KASJÚHNETUR 990 (H)

MARINERAÐAR ÓLÍFUR 990

SMOKED ALMONDS AND CASHEWS 990

MIXED OLIVES 990

FRÖKEN REYKJAVÍK MEZE
Tilvalið að deila

Grillað flatbrauð, stökkt ostakex með fræum, reykt skyr með kryddaðri olíu, hummus með bökuðum hvítlauk, geitaostakrem með hunangi

3.500 (L) (G)

FRÖKEN OSTALOKA

Reyktur grísaðnakki, Ísbúi, smjörsteikt brauð

2.500 (L) (G)

HEIMALAGAÐAR FRANSKAR

Fröken Reykjavík mæjó

1.100

GRILLAÐ FLATBRAUÐ

Mortadella, ricotta, pistasíu pestó

2.800 (L) (G) (H)

STEIKT KARTÖFLU GNOCCHI

Piccolo-tómatar, timian smjör, parmesan

2.800 (L) (G)

DJÚPSTEIKTUR OSTUR Í BRICK DEIGI

Heimalöguð sulta

2.950 (L) (G)

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

3.500 (L) (G)

CHEESE SANDWICH

Smoked pork neck, Ísbúi cheese, sourdough bread

2.500 (L) (G)

HOMEMADE FRENCH FRIES

Fröken Reykjavík mayo

1.100

GRILLED FLATBREAD

Mortadella, ricotta, pistachio pesto

2.800 (L) (G) (H)

FRIED POTATO GNOCCHI

Piccolo tomatoes, thyme butter, parmesan

2.800 (L) (G)

DEEP FRIED CHEESE IN BRICK

Homemade jam

2.950 (L) (G)