

FRÖKEN REYKJAVÍK MEZE (L) (G)

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

STARTERS

CANADIAN LOBSTER (S) (L)

Fermented fennel sauce, radishes,
roasted garlic, toasted sunflower seeds

4.200

LAMB TARTARE

Lovage, Jerusalem artichokes,
dried egg yolks, pickled onions,
mustard seeds

3.200

CURED COD

Nordic wasabi,
salted lemons, cucumbers

2.900

LUMPFISH ROE (L) (G)

Sour cream, chives,
freshly baked blinis

2.800

WHITE ASPARAGUS (V) (G)

Asparagus cream, dill, lemon,
vegan roe, crispy bread

2.800

FRÖKEN REYKJAVÍK (L)

FEAST

3 starters
Lobster | Cod | Lamb tartare

Beef ribeye

Icelandic strawberries

13.900 | WITH WINE PAIRING 25.900 | FOR THE WHOLE TABLE

MAINS

BUTTER-FRIED (L) (G)

LEMON SOLE

Celeriac, capers,
dashi beurre blanc

4.750

GRILLED (L)

BEEF RIBEYE

Potatoes, onions cooked in
beef fat, chimichurri-butter

7.700

GRILLED WOLFFISH (L)

White asparagus, watercress,
blue mussel sauce, sorrel

4.750

SLOW ROASTED LAMB (L)

Slow roasted lamb heart,
beetroot, rhubarb, lamb sauce

6.900

STEAMED HALIBUT (L)

AND SCALLOPS

Carrots, green peas,
sea buckthorn berries,
red wine glaze

4.750

JERUSALEM (V) (H)

ARTICHOKES GNOCCHI

Fermented Jerusalem artichokes,
salt baked onions, chervil pesto,
king mushroom oil

4.590

SIDE DISHES

(L)

FRIED POTATOES

Fermented potato
foam, arctic thyme

1.500

(L) (N)

CARROTS

Sea buckthorn
berries, malted nuts

1.500

(V)

CONFIT COOKED LEEKS

Mustard
vinaigrette

1.500

(L) (G)

BARLEY

1000 day
Gouda cheese

1.500

DESSERTS

(L) (G)

ICELANDIC STRAWBERRIES

Milk, birch, vanilla

2.500

(L)

SKYR FROM ERPSSTAÐIR

Pears, white chocolate

2.500

(V) (G) (N)

RHUBARB

Lemon cake, almonds,
vanilla cream

2.500

(L)

BRAMBLEBERRY SORBET

Omnom Chocolate
mousse, crunchy oats

2.500

COCKTAILS

BASIL GIMLET

Gordon's gin, Lime, Basil

2.700

DARK SUMMER NIGHTS

Larsen Cognac, Cointreau, Rosemary Syrup,
Pernod Absinthe, Chocolate Bitters

2.900

RUM NEGRONI

Ron Zacapa Rum, Campari, Antica Formula Vermouth

2.700

MESCAL JALAPEÑO MARGARITA

The Lost Explorer Mezcal, Jalapeño Syrup, Lime

2.900

BEEES KNEES

Gordon's gin, Honey, Lemon

2.700

BANANA PUNCH

Rum, Banana liqueur, Nutmeg

2.900

HALEKULANI

Bulleit Bourbon, Tropical juice, Angostura bitter

2.900

ESPRESSO MARTINI

Smirnoff Vodka, Coffee Liqueur, Espresso

2.900

RASPBERRY MARTINI

Brennivín, Raspberry Syrup, Lime, Egg White, Liqueur

2.900

GREEN APPLE SMASH

Bourbon, Green Chartreuse, Maraschino, Apple Vinegar

2.900

FRÖKEN REYKJAVÍK MULE

Smirnoff Vodka, Lime, Mint, Ginger Beer

2.700

LAST WORD

Don Julio tequila, Green Chartreuse, Maraschino

3.700

Ask our bartender to make non-alcoholic cocktail

1.800

SPRITZ

APEROL SPRITZ

2.400

ICELANDIC LIMONCELLO ATLANTICO SPRITZ

with Prosecco

2.400

COINTREAU SPRITZ

with Bitter Lemon

2.400

COGNAC SPRITZ

with Cherry Blossom Tonic

2.600

BEER ON DRAFT

GULL / GULL LITE

Lager 5,0%

1.350

TUBORG CLASSIC

Vienna Brown Lager 4,6%

1.350

SEASONAL BEER

Ask the waiter

Fröken Reykjavík has over
150 types of wine in the wine room

Wide range of **Sparkling Wine
and Champagne** in all sizes

You can find our Wine list
in the tablet

Ask our sommelier about
our wine selection