

## KOKTEILAR / COCKTAILS

<b>VORSINS BLÓM – BASIL GIMLET</b>	2.700
Gordon's Gin, Lime, Basil	
<b>ÓTRÚLEGUR – DARK SUMMER NIGHTS</b>	2.900
Larsen Cognac, Cointreau, Rosemary Syrup, Orange juice, Pernod Absinthe, Chocolate Bitters	
<b>RAUÐIR SKÓR – RUM NEGRONI</b>	2.700
Ron Zacapa Rum, Campari, Antica Formula Vermouth	
<b>ENGUM ÖÐRUM LÍK – MEZCAL JALAPEÑO MARGARITA</b>	2.900
The Lost Explorer Mezcal, Jalapeño Syrup, Lime	
<b>GULLNIR LOKKAR – BEES KNEES</b>	2.700
Gordon's Gin, Honey, Lemon	
<b>SIFFON KJÓLL – BANANA PUNCH</b>	2.900
Rum, Banana liqueur, Nutmeg	
<b>TJARNARBAKKINN – HALEKULANI</b>	2.900
Bulleit Bourbon, Tropical juice, Angostura bitter	
<b>BRÚNN SUMARJAKKI – ESPRESSO MARTINI</b>	2.900
Smirnoff Vodka, Coffee Liqueur, Espresso Cream	
<b>HLJÓMSKÁLINN – RASPBERRY MARTINI</b>	2.900
Brennivín, Raspberry Syrup, Lime, Egg Whites, Liqueurice	
<b>YFIRLÆTI – GREEN APPLE SMASH</b>	2.900
Bourbon, Green Apple Cordial, Lime, Green Chartreuse, Maraschino, Apple Vinegar	
<b>FRÖKEN REYKJAVÍK MULE</b>	2.700
Smirnoff Vodka, Lime, Mint, Ginger Beer	
<b>HERRA REYKJAVÍK – LAST WORD</b>	3.700
Don Julio tequila, Green Chartreuse, Maraschino	
Fáðu barþjóninn til að gera óáfengan kokteil fyrir þig <i>Ask our bartender to make a non-alcoholic cocktail</i>	1.800

## SPRITZ

<b>APEROL SPRITZ</b>	2.400	<b>APEROL SPRITZ</b>	2.400
<b>LIMONCELLO SPRITZ</b>	2.400	<b>LIMONCELLO SPRITZ</b>	2.400
með ylliblómátónik		with Elderflower Tonic	
<b>COINTREAU SPRITZ</b>	2.400	<b>COINTREAU SPRITZ</b>	2.400
með bitter sítrónu		with Bitter Lemon	
<b>KONÍAK SPRITZ</b>	2.600	<b>COGNAC SPRITZ</b>	2.600
með kirsuberjatónik		with Cherry Blossom Tonic	

## GIN & TONIC

### ÍSLENSKT GIN / ICELANDIC GIN 3CL

Reykjavík Dry Gin	1.300
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 GIN / GIN FROM ABROAD 3CL

Gordon's	1.200
Gordon's Premium Pink	1.200
Tanqueray	1.350
Tanqueray Flor de Sevilla	1.500
Tanqueray Rangpur Lime	1.500
Beefeater	1.200
Bombay Sapphire	1.350
Bombay Bramble Blackberry & Raspberry	1.350
Bombay Citron Pressé	1.350
Star of Bombay	1.600
Monkey 47	2.500

### TONIC 200ML

Britvic Tonic	450
Thomas Henry Tonic	550
Thomas Henry Dry Tonic	550
Thomas Henry Cherry Blossom Tonic	550
Thomas Henry Botanical Tonic	550
Fever Tree Indian Tonic light	570
Fever Tree Mediterranean Tonic	570
Fever Tree Elderflower Tonic	570
Fever Tree Raspberry and Rhubarb Tonic	570

*Or ask for Bitter Lemon, Ginger Ale or Ginger Beer*

## BJÓR / BEER

<b>GULL / GULL LITE</b>	<b>1.350</b>	<b>GULL / GULL LITE</b>	<b>1.350</b>
Lager 5%		Lager 5%	
<b>TUBORG CLASSIC</b>	<b>1.350</b>	<b>TUBORG CLASSIC</b>	<b>1.350</b>
Vienna Brown Lager 4,6%		Vienna Brown Lager 4,6%	
<b>ÁRSTÍÐARBUNDINN BJÓR</b>		<b>SEASONAL DRAFT</b>	
Spurðu þjóninn		Ask the waiter	

MAUL / SNACKS

REYKTAR HNETUR OG MÖNDLUR

890

(H)

BLANDAÐAR ÓLÍFUR

890

SMOKED NUTS AND ALMONDS

890

(N)

MIXED OLIVES

890

BORÐA / EAT

FRÖKEN REYKJAVÍK MEZE

Tilvalið að deila

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

3.500

(L) (G)

FRÖKEN REYKJAVÍK SAMLOKA

Kalkúnn, beikon, egg, tómatar, sultaður fennel, Fröken Reykjavík mæjó

2.500

(G)

HEIMALAGAÐAR FRANSKAR

Fröken Reykjavík mæjó

1.100

NAUTAKRÓKETTUR

Ristað sveppakrem

1.800

(G)

DJÚPSTEIKTUR OSTUR

Í BRICK DEIGI

Léttreykt mæjó

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)

FRÖKEN REYKJAVÍK SANDWICH

Turkey, bacon, egg, fennel jam, tomato, Fröken Reykjavík mayo

2.500

(G)

HOMEMADE FRENCH FRIES

Fröken Reykjavík mayo

1.100

BEEF CROQUETTES

Roasted mushroom sauce

1.800

(G)

DEEP FRIED CHEESE

IN BRICK

Smoked mayo

2.950

(L) (G)

(S) SKELFISKUR (V) VEGAN (L) LAKTÓSI (G) GLÚTEN (H) HNETUR

(S) SHELLFISH (V) VEGAN (L) LACTOSE (G) GLUTEN (H) NUTS