

GRAND BRASSERIE

DINNER MENU

STARTERS

	Soup of the day – please ask your waiter	1.950 kr.
🌾	Seafood Soup – curry, lime, coconut, cilantro	2.950 kr.
🌾	Three Types of Herring – Icelandic rye bread, onion, beetroot, egg	2.500 kr.
🌾🌾🌾	Goose Terrine – reindeer sausage, pickled vegetables, Cumberland sauce 🍳	2.950 kr.
🌾	Angelica- and Anise Cured Arctic Char – Icelandic rye bread, mustard sauce, trout roe 🍳	2.850 kr.
🌾🌾	Yellow Beet Salad – smoked goat cheese, walnuts, spinach	2.500 kr.
🌾	Lightly Smoked Deer Tartar – black salsify, beetroot, pomegranate, truffle mayo, pine nuts 🍳	3.600 kr.



COMFORT FOOD

🌾🌾	Deep Fried Camembert – lingonberry sauce	2.400 kr.
🌾🌾	Duck Salad – pears, pecans, sesame vinaigrette	2.700 kr.
🌾🌾	Classic Club Sandwich – french fries	3.500 kr.
🌾🌾	Grand Burger – stonebaked sour dough bread, brie, bacon, horse radish dressing, fries	3.800 kr.
🌾🌾	Reindeer Burger – pickled red onion, blue cheese, apple salad, rucola, fries	4.200 kr.
🌾🌾	Deep Fried Cod Orly – tartar sauce, fries	4.200 kr.



shellfish



vegan



laktose



gluten



nuts



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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MAIN COURSES

	Catch of the Day – please ask your waiter	3.900 kr.
 	Grilled Celeriac – barley, sesame, pomegranate, rucola	3.800 kr.
  	Beetroot Wellington – ginger sauce, braised red cabbage	4.600 kr.
 	Grilled Arctic Char – dill potatoes, vegetables, white wine sauce	5.400 kr.
	Pan Fried Ling – mandarin potatoes, cauliflower, chive sauce	4.600 kr.
 	Turkey Úlla la – celeriac, mashed potatoes, cranberry jam, rosemary sauce 	5.200 kr.
 	Confit Duck Legs – potato- and celeriac mash, pickled red onion, truffle sauce	6.400 kr.
 	Slow Cooked Pork Belly – braised red cabbage, potato gratin, root vegetables, red wine sauce	5.900 kr.
	Juniper Marinated Deer – Waldorf salad, potato wedges, larch bolete mushroom sauce 	7.600 kr.



DESSERTS

 	Lava Cake – vanilla ice cream, strawberries	2.600 kr.
	Pavlova – cream, fresh berries	2.600 kr.
 	White Chocolate & Raspberry Blondie – white chocolate mousse, baked white chocolate, raspberry sorbet	2.600 kr.
	Creme Brulée – cinnamon, apple sorbet	2.600 kr.
 	Chocolate and Caramel Mousse Cake	2.600 kr.



shellfish vegan lactose gluten nuts



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KVÖLDVERÐAR MATSEÐILL

FORRÉTTIR

	Súpa dagsins – vinsamlegast spyrjið þjóninn	1.950 kr.
🌱	Sjávarréttasúpa – karrí, lime, kókos, kóríander	2.950 kr.
🌱	Þrjár tegundir af síld – heimabakað rúgbrauð, laukur, rauðrófur, egg	2.500 kr.
🌱 🌱 🌱	Gæsaterrine – hreindýrapiysa, sýrt grænmeti, Cumberland sósa 🍳	2.950 kr.
🌱	Hvannar- og anísgrafin bleikja – heimabakað rúgbrauð, sinnepssósa, bleikjuhrogn 🍳	2.850 kr.
🌱 🌱	Gulbeðusalat – reyktur geitaostur, valhnetur, spínat	2.500 kr.
🌱	Léttreykt dádýra tartar – svartrót, rauðrófur, granatepli, trufflu mayo, furuhnetur 🍳	3.600 kr.



LÉTTIR RÉTTIR

🌱 🌱	Djúpsteiktur camembert – títoberjasósa	2.400 kr.
🌱 🌱	Andasalat – perur, pekanhnetur, sesam vinaigrette	2.700 kr.
🌱 🌱	Klassísk klúbbsamloka – franskar kartöflur	3.500 kr.
🌱 🌱	Grand Hamborgari – steinbakað súrdeigsbrauð, brie, beikon, piparrótarsósa, franskar kartöflur	3.800 kr.
🌱 🌱	Hreindýra hamborgari – rauðlaukssulta, gráðostur, eplasalat, klettsalat, franskar	4.200 kr.
🌱 🌱	Djúpsteiktur þorskur í orly – tartarsósa, franskar kartöflur	4.100 kr.



skelfiskur



vegan



laktósi



glúten



hnetur



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.

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KVÖLDVERÐAR MATSEÐILL

AÐALRÉTTIR

	Fiskur dagsins – vinsamlegast spyrjið þjóninn	3.900 kr.
 	Grilluð sellerírót – bygg, sesam, granatepli, klettsalat	3.800 kr.
  	Rauðrófu Wellington – engifersósa, heimalagað rauðkál	4.600 kr.
 	Grilluð bleikja – dillkartöflur, grænmeti, hvítvínssósa	5.400 kr.
	Pönnusteikt langa – mandarínu-kartöflusmælki, blómkál, graslaukssósa	4.600 kr.
 	Kalkúnasneiðar Úlla la – sellerírót, kartöflumauk, trönuberjasulta, rósamárinsósa 	5.200 kr.
 	Andalæra confit – sellerírótar- og kartöflumús, rauðlaukssulta, trufflusósa	6.400 kr.
 	Hægelduð grísasíða – heimalagað rauðkál, gratin kartöflur, rôtargrænmeti, rauðvínssósa	5.900 kr.
	Einiberjamarínerað dádýr – Waldorfsalat, kartöflubátar, lerkisveppasósa 	7.600 kr.



EFTIRRÉTTIR

 	Hraunkaka – vanilluís, jarðaber	2.600 kr.
	Pavlova – rjómi, fersk ber	2.600 kr.
 	Hvítsúkkulaði & hindberja blondie – hvítsúkkulaðimús, bakað hvítsúkkulaði hindberjasorbet	2.600 kr.
	Creme Brulée – kanill, eplasorbet	2.600 kr.
	Súkkulaði- og karamellu mousse kaka	2.600 kr.



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