



## FORRÆTTIR

### STARTERS

Stokt øða við tomat chutney 135  
*Fried horse mussel with tomato chutney*

Dampaður toskur við jákupsskeljabisque 120  
*Steamed cod with scallop bisque*

Royktur laksur 120  
*Smoked salmon*

Kohlrabi við chimichurri 80  
*Kohlrabi with chimichurri*

## HÖVUÐSRÆTTIR

### MAIN COURSES

Braiseraður lambsleggur 220  
*Braised lamb shank*

Kjørbitar 250  
*Beef tenderloin*

Sjógæti 390  
*Fruits de mer*

Stoktur laksur & kips 215  
*Panfried salmon & fries*

## OMANÁ

### DESSERTS

Sjokolátahjóma við ribsgrapa 115  
*Chocolate mousse with red currant granité*

Masarinkøka við sjokolátaísi 120  
*Mazarin cake with chocolate ice-cream*

Stikkulsber granité 95  
*Gooseberry granité*

Ostabretti 120  
*Platter of cheeses*