TIDES

FORRÉTTIR

Antonius Oscietra kavíar 19400 D, E, G, SF
Grillað brioche, rabarbara mignonette, sýrður rjómi

Írskar ostrur N°3 12500 SF
Dill, gerjuð aji amarillo sósa, hafþyrnisber
6 stykki

Reyktur burrata 4300 D, V
Grænertusalat, minta

Heitreyktur leturhumar 4900 D, SF
Jarðskokkasósa, brúnað smjör, hafþyrnisber

Einiberjagrafin önd 5400 D
Krækiberjasoð, fjallagrös, ristuð rauðrófa

Galloway nautatartar 5100 D, E, G, S
Beinmergur, eggjarauða, súrsuð sinnepsfræ

Grillað hjartasalat 4500 N, VG
Rauðrófur, Vaxa salat, pistasíukrem

KOKTEILAR

Vetrarglóð 3790
Rúgviskí, mandarínu- & negulsíróp, birkilíkjör,
angostura beiskja

Underwood 3790
Himbrimi London Dry Gin, sveppir, mangó,
kaffi, vanilla, sítróna

Steam & Sage 3790
Himbrimi London Dry Gin, salvía,
sítróna, prosecco

Rooted Glow 1900
Rauðrófusafi, perumauk, sítróna, kóríandersíróp
Óáfengur kokteill

ELDUR & REYKUR

Af Josper Basque grillinu

Vestfirskur þorskhnakki 8400 D, S, SF
Grænertumauk, Freyjuskelja- & hvítvíns velouté, grillaðar gulrætur

Grilluð bleikja 8500 D, S, SF
Seljurótarkrem, ristuð rófa, hrogn, smjörsósa

Lambaframhryggur 9200 D, G
Birkireykt soðsósa & uppstúfur, rauðkál, strengjabaunir,
sykurbrúnaðar kartöflur

Hamborgarhryggur 8700 D
Púrtvínssósa, rauðkál, strengjabaunir, sykurbrúnaðar kartöflur

Gratíneruð kjúklingabringa 8200 D, G, N
Tindur, jarðskokka- & blómkálsmauk, mandarínusósa,
blaðlaukur, pekanhnetur

Fiskur dagsins 25000 D, E, G, SF
Gremolata, grillað fennel, bláber, kerfill, sítrusvínagretta
Til að deila

SÉRVALDAR STEIKUR

Ribeye, 300 g 12500

Tomahawk, 750 g 26000

Wagyu T-Bone, 750 g 48000

Með stökku smælki & demi-glace sósu

HANDGERT PASTA

Humarravioli 8100 D, E, G, SF
Feykis- & sítrónuravioli, humarsósa, Atlantshafshumar

Iberico pappardelle 8200 D, E, G
Brasseraðar grísakinnar, sofrito, parmesan
Inniheldur áfengi

Svepparisotto 7200 N, VG
Súrsaðar kantarellur, blómkálssveppir, trufflusalt, heslihnetur

HÁTÍÐARSEÐILL

Fjögurra rétta seðill 17900
Vínpörun 12900

Heitreyktur leturhumar D, SF
Jarðskokkasósa, brúnað smjör, hafþyrnisber
Joseph Mellot Chenonceaux, Sauvignon Blanc, Frakkland

Einiberjagrafin önd D
Krækiberjasoð, fjallagrös, ristuð rauðrófa
Hostomme Brut Tradition, Champagne Blend, Frakkland

Lambaframhryggur D, G
Birkireykt soðsósa & uppstúfur, rauðkál, strengjabaunir,
sykurbrúnaðar kartöflur
Manuel Quintano Cepas Viejas, Rioja Garnacha, Spánn

Dökk súkkulaðimús D, E
Brennt hunang, skyrís, maltkaramella, glóðaður marengs
Quinta do Pégo, LBV Porto Blend, Portúgal

MEÐLÆTI

Grillað hvítkál 3200 D, S, V
Þang, ricotta, íslenskt wasabi

Sterkar gljáðar gulrætur 3200 D, S, V
Jógúrt, sumac, ristuð sesamfræ, sítrus

Stökkt smælki 3200 E
Eldpiparsósa, beikon, límóna, vorlaukur

Sjávarsalat 3200 VG
Wakame þang, grænt epli, mangó, agúrka

SÓSUR

Piparsósa 990 D, S, V

Béarnaise 990 D, E, V

Demi-Glace 990 D, V

(D) Inniheldur Mjólkurvörur (E) Inniheldur Egg (G) Inniheldur Glúten (N) Inniheldur Hnetur
(S) Inniheldur Soja (SF) Inniheldur Sjávarfang (V) Grænmetis (VG) Vegan

Látið þjóninn ykkar vita ef þið eru með einhver fæðuofnæmi eða óþol.
Við tökum á móti debetkortum, kreditkortum og snertilausum greiðslum.

TIDES

STARTERS

Antonius Oscietra Caviar 19400 D, E, G, SF
Grilled brioche, rhubarb mignonette, crème fraîche

Irish Oysters N°3 12500 SF
Dill oil, fermented aji amarillo emulsion, sea buckthorn
6 pieces

Smoked Icelandic Burrata 4300 D, V
Fresh sweet pea salad, mint

Hot-Smoked Langoustine 4900 D, SF
Jerusalem artichoke velouté, brown butter, sea buckthorn

Juniper-Cured Duck 5400 D
Crowberry & blueberry jus, moss crisp, roasted beets

Galloway Beef Tartare 5100 D, E, G, S
Bone marrow emulsion, egg yolk,
pickled mustard seeds

Grilled Baby Gem 4500 N, VG
Beetroot cream, herb salad, pistachio dressing

COCKTAILS

Winter Ember 3790
Rye whiskey, mandarin & clove syrup, birch snaps,
angostura bitters

Underwood 3790
Himbrimi London Dry Gin, mushrooms, mango,
coffee, vanilla, lemon

Steam & Sage 3790
Himbrimi London Dry Gin, sage,
lemon, prosecco

Rooted Glow 1900
Beetroot juice, pear purée, lemon, coriander syrup
Non-alcoholic cocktail

(D) Contains Dairy (E) Contains Eggs (G) Contains Gluten (N) Contains Nuts
(S) Contains Soya (SF) Contains Seafood (V) Vegetarian (VG) Vegan

FIRE & SMOKE

From Our Josper Basque Grill

Cod From The Westfjords 8400 D, S, SF
Green pea purée, clam & white wine velouté, grilled baby carrots

Arctic Char 8500 D, S, SF
Smoked celeriac cream, roasted rutabaga, fish roe beurre blanc

Icelandic Lamb Prime 9200 D, G
Birch-smoked jus & smoked butter béchamel, red cabbage,
green beans, sugar-browned potatoes

Glazed Smoked Pork Rack 8700 D
Port royal sauce, red cabbage, green beans,
sugar-browned potatoes

Chicken Royale 8200 D, G, N
Tindur, sunchoke & cauliflower purée, mandarin jus,
leek ribbons, pecans

Catch of the Day 25000 D, E, G, SF
Gremolata, grilled fennel, blueberries, chervil, citrus vinaigrette
To share

SIGNATURE CUTS

Ribeye, 300 g 12500

Tomahawk, 750 g 26000

Wagyu T-Bone, 750 g 48000

With Crispy Smælki & Demi-Glace Sauce

HANDMADE PASTA

Lobster Ravioli 8100 D, E, G, SF
Lemon & Feykir ravioli, North Atlantic lobster, bisque

Iberico Pappardelle 8200 D, E, G
Braised iberico cheeks, sofrito, parmesan
Contains alcohol

Truffled Wild Mushroom Risotto 7200 N, VG
Pickled chanterelle, cauliflower mushroom, hazelnuts

Dishes may contain allergens. We are happy to provide alternatives to meet your dietary requirements.
Prices are inclusive of all taxes and service. We accept credit cards, debit cards, and contactless payments.

FESTIVE MENU

Four-Course Tasting Menu 17900
Wine Pairing 12900

Hot-Smoked Langoustine D, SF
Jerusalem artichoke velouté, brown butter, sea buckthorn
Joseph Mellot Chenonceaux, Sauvignon Blanc, France

Juniper-Cured Duck D
Crowberry & blueberry jus, moss crisp, roasted beets
Hostomme Brut Tradition, Champagne Blend, France

Icelandic Lamb Prime D, G
Birch-smoked jus & smoked butter béchamel, red cabbage,
green beans, sugar-browned potatoes
Manuel Quintano Cepas Viejas, Rioja Garnacha, Spain

Dark Chocolate Crémeux D, E
Burnt honey, skyr ice cream, malt caramel, torched meringue
Quinta do Pégo, LBV Porto Blend, Portugal

SIDES

Grilled Icelandic Cabbage 3200 D, S, V
Seaweed, ricotta, Icelandic wasabi

Glazed Spicy Carrots 3200 D, S, V
Yogurt, sumac, toasted sesame, citrus

Crispy Smælki 3200 E
Spicy paprika tomato sauce, bacon, lime, scallions

Sea Slaw 3200 VG
Wakame, green apple, mango, cucumber

SAUCES

Black Pepper 990 D, S, V

Béarnaise 990 D, E, V

Demi-Glace 990 D, V