






GRAND BRASSERIE








LUNCH MENU

STARTERS

- Soup of the day** – please ask your waiter 1.790 kr.
-  **Three Types of Herring** – Icelandic rye bread, onion, beetroot, egg 2.250 kr.
-    **Goose Terrine** – reindeer sausage, pickled vegetables, Cumberland sauce  2.750 kr.










COMFORT FOOD

-  **Duck Salad** – pears, pecans, sesam vinagrette 2.490 kr.
-   **Classic Club Sandwich** – french fries 3.150 kr.
-   **Grand Hamburger** – stonebaked sourdough bread, brie, bacon, horse radish dressing, french fries 3.490 kr.
-   **Deep Fried Cod Orly** – tartar sauce, french fries 3.490 kr.



MAIN COURSES

- Catch of the Day** – please ask your waiter 3.290 kr.
-   **Grilled Celeriac** – barley, sesame, pomegranate, rucola 3.490 kr.
-  **Grilled Atlantic Catfish** – mandarin potatoes, cauliflower, chive sauce 4.250 kr.
-  **Turkey Úlla la** – celeriac, mashed potatoes, cranberry jam, rosemary sauce  4.890 kr.
-   **Slow Cooked Pork Belly** – braised red cabbage, potato gratin, root vegetables, red wine sauce 4.850 kr.



DESSERTS

-  **Pavlova** – cream, fresh fruit 2.290 kr.
-   **Blueberry Mousse Cake** 2.290 kr.
-  **Chocolate- and Caramel Mousse Cake** 2.290 kr.








 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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HÁDEGISVERÐAR MATSEÐILL

FORRÉTTIR

- Súpa dagsins** – vinsamlegast spyrjið þjóninn 1.790 kr.
-  **Þrjár tegundir af síld** – heimabakað rúgbrauð, laukur, rauðrófur, egg 2.250 kr.
-    **Gæsaterrine** – hreindýrapylsa, sýrt grænmeti, cumberland sósa  2.750 kr.










LÉTTIR RÉTTIR

-  **Andasalat** – perur, pekanhnetur, sesam vinaigrette 2.490 kr.
-   **Klassísk klúbbsamloka** – franskar kartöflur 3.150 kr.
-   **Grand hamborgari** – steinbakað súrdeigsbrauð, brie, beikon, piparrótarsósa, franskar kartöflur 3.490 kr.
-   **Djúpsteiktur þorskur í orly** – Tartarsósa, franskar kartöflur 3.490 kr.



AÐALRÉTTIR

- Fiskur dagsins** – spyrjið þjóninn 3.290 kr.
-   **Grilluð sellerírót** - bygg, sesam, granatepli, klettsalat 3.490 kr.
-  **Grillaður steinbítur** – mandarínu-kartöflusmælki, blómkál, graslaukssósa 4.250 kr.
-  **Kalkúnasneiðar Úlla la** – sellerírót, kartöflumauk, trönuberjasulta, rósmaínsósa  4.890 kr.
-   **Hægelduð grísasiða** – heimalagað rauðkál, gratin kartöflur, rôtargrænmeti, rauðvínssósa 4.850 kr.



EFTIRRÉTTIR

-  **Pavlova** – rjómi, ferskir ávextir 2.290 kr.
-   **Bláberjamousse kaka** 2.290 kr.
-  **Súkkulaði- og karamellu mousse kaka** 2.290 kr.



 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.