

hvítvín  white

Ítalía / Italy

Villa Lucia Pinot Grigio

bragðið einkennist af perum og suðrænum ávöxtum, hentar vel með hvítum fiski

notes of pear and exotic fruits,
pairs well with white fish

4.900 / glas 1.350 

Spánn / Spain

Torres San Valentín

hunangskeimur og vottur af eik, hálfscætt

floral, fruit, and honey notes,
voluptuous and slightly sweet

4.900 / glas 1.350 

Argentína / Argentina

Las Moras Chardonnay

létt og frískandi, með léttristuðum

tónum af hnetum í bland við grænar sífrónur, hentar vel með skelfiski
light and refreshing, with tones of roasted
nuts and lime, pairs well with lobster

5.300 / glas 1.450 

Frakkland / France

Réne Muré Riesling

létt meðalfylling, ósætt, sýruríkt;
epli, sífróna, steinefni

medium-bodied, dry and acidic with
apple, lemon and mineral notes

7.400

**Domaine Franck Millet Sancerre
Sauvignon Blanc**

strágult með sítrusilm og grösugum tónum,
kryddkendur í munni með stikkilsberja og greip
ávaxta áhrifum, passar frábærlega með
hvers kyns sjávarréttum, sér í lagi skelfiski
Loire Valley. straw yellow with citrus and
grassy notes, herbal on the palate with
huckleberry and grapefruit influence,
pairs especially well with lobster

8.400

Domaine Chanson Chablis

létt meðalfylling, þurr chardonnay, ljós
ávöxtur, steinefni, ger, blómlegur með sítrusilm
light bodied chardonnay, dry, with
notes of light fruit, minerals, and
yeast, floral and citrus aromas

8.500

Bandaríkin / USA

Marimar Estate Chardonnay 2009

bragðmikið með vanillu, eik
og svörtum kirsuberjum


full-bodied with black cherries, oak, and
vanilla notes, silky texture, long finish

14.500

rauðvín  red

Argentína / Argentina

Las Moras Malbec

villi jarðaber, kaffi, súkkulaði og vanilla
wild strawberries, coffee, chocolate and vanilla
5.300 / glas 1.450 

Chile

Pionero Merlot

skógarberja angan með vott af eiki og
ferskum jurtum, ávaxtaríkur í munni með
sætum vanillu tónum, negul og súkkulaði
reminiscent of forest fruit, oak and fresh herbs
with notes of vanilla, cloves and chocolate

5.500 / glas 1.500 

Frakkland / France

Réne Muré Signature Pinot Noir

kirsuberja og jarðaberja angan, létt og ferskt
notes of cherry and strawberry, fresh, with a lasting finish
8.300

Paul Jaboulet Aîné Les Jalets Syrah

ilmur af villiberjum og krydd með lakkris í eftirbragði
aromas of tart red berries, with a spicy final note;
smooth, rich attack, finishing with liquorice notes
8.700

Spánn / Spain

Faustino Crianza Rioja

öflugt í munni með sætum mjúkum vanillu
tónum, þroskuðum ávexti og löngu mjúku
eftirbragði, hentar vel lambakjöt
soft notes of sweet vanilla and and ripe fruits
with long, smooth finish; pairs well with lamb

6.300

**Torres Mas La Plana Cabernet
Sauvignon 2010**

virt vín með mikillum ilm og keim af jarðsveppum,
ristuðu brauði og rauðri villiberja sultu
known to connoisseurs around the world,
intense aroma with notes of truffle,
toast, and wild red berry conserve

19.900

Ítalía / Italy

Castellani Brunello di Montalcino 2011

þétt fylling, ósætt, fersk sýra, miðlungstannín
með laufkrydd, skógarbotni og rauð berjum
intense and characteristic bouquet, warm, spicy
and harmonious with balsamic overtones, full-
bodied, luscious and well structured with long finish

15.000

Bandaríkin / USA

Marimar Estate Pinot Noir 2010

meðalfyllt, berjaríkt og ósætt, með
hindberjum, kakó og eik
raspberry and pomegranate nose, with
sassafras and roast coffee, coriander and oak

15.500

rósavín rosé

Portúgal / Portugal

Mateus Rosé

létt og ferskt með jarðaberjatónum
light and fresh lightly sparkling
rosé with strawberry notes
4.600 / 187ml 1.450

Spánn / Spain

Torres De Casta Rosado

létt og ferskt með jarðaberjatónum
floral and fruit aromas culminating in a sensual,
flavorful and elegantly persistent palate
5.400

freyðivín bubbly

Ítalía / Italy

Tosti Asti

saet epli og perur í bragði, lífllegt og áberandi
sparkling wine with sweet apple and pear notes
4.500 / 200ml 1.900

Valdo Prosecco

ávaxtaríkt og frísklegt freyðivín með
keim af grænum eplum í endann
fruity and fresh sparkling wine with a green apple finish
5.600 / 200ml 2.400

Frakkland / France

G.H. Mumm Cordon Rouge Champagne

karamella, hnetur og ristað brauð með ferskjum
fresh, intense, with nose of ripe peaches and apricots,
tropical fruits, vanilla, caramel, and toasted bread
16.600

Bollinger Brut Special Cuvée Champagne

þurr og ferskt með breiðan ilm, kakó,
sítrusávöxt, epli og ferskjur
dry and fresh with complex aroma,
cocoa, citrus, peaches and figs
21.000 / 375 ml 12.000

eftirréttadrykkir

after-dinner drinks

Baileys	800	Single Malt Scotch	
Brennivín	900	Glenfiddich 12 ára/yr.	1.500
Grand Marnier	1.200	Balvenie 12 ára/yr.	2.000
Hardy VSOP cognac	1.300	Glenfiddich 15 ára/yr.	2.000
Baron Otard VSOP cognac	1.300	Scapa 16 ára/yr.	2.000
Martell XO cognac	3.300	Balvenie 17 ára/yr.	4.500
Icelandic Whisky		Glenfiddich 21 árs/yr.	5.000
Flóki	2.300	Balvenie 21 árs/yr.	5.500

bjór beer

frá Brugghúsi Ölvisholti locally brewed craft beers



Skjálfti / "Quake" premium lager, 5% abv
1.000 kr

Freyja / "Maiden" wheat ale 4,5% abv
1.000 kr

Sleipnir pale ale 5,4% abv
1.200 kr

Skaði Farmhouse Ale saison, 7,5% abv
1.500

Móri / "Rusty" red ale, 5,5% abv
1.250

Lava smoked imperial stout, 9,4% abv
1.900

Páskabjór, sumarbjór, haustbjór,
jólabjór: spyrjið þjóninn
Easter beers, summer beers, fall beers,
Christmas beers: ask your server

Víking Gylltur — Viking Gold

Lager beer, 5,6% abv, Iceland
drafft 300ml 750 / 500ml 1.100
bottle 950

Víking Léttöl — Viking Light

Low-alcohol pilsner beer, 2,25% abv, Iceland
450

kokteilar cocktails

Rauða Húsið

Ísafold gin, cranberry juice, and ginger ale
1.500

Sex on the Black Sand Beach

Reyka vodka, peach schnapps, blue
curacao, cranberry & orange juice
1.800

Blood and Sand

Flóki Icelandic whisky, cherry brandy,
sweet vermouth & orange juice
2.000

Summer Sun

Brennivín, seven-fruit juice & ginger ale
1.600

heitir drykkir hot drinks

Malibu Mudslide

hot chocolate with Malibu rum and whipped cream
1.300

Baileys Coffee

coffee with Baileys Irish cream and whipped cream
1.200

Irish Coffee

coffee with Tullamore Dew Irish whisky,
brown sugar and whipped cream
1.400

Kaffi Grand

coffee with Grand Marnier and whipped cream
1.600