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
100% Parellada, hunangskeimur og vottur af eik, hálfsætt
100% Paradella, 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 sítrónur, 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, sítróna, steinefni
medium-bodied, dry and acidic with apple, lemon and mineral notes
7.400

Domaine Tabordet Pouilly Fumé Sauvignon Blanc
ilmur af stikkisberjum og steinefnum, þurrt og ferskt með góða fyllingu sem passar frábærlega með hvers kyns sjávarréttum, sér í lagi skelfiski
Loire Valley. hucklberry and mineral nose, dry and fresh, pairs especially well with lobster
8.400

Domaine Chanson Chablis
létt meðalfylling, þurrt 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
Paul Jaboulet Aîné Les Jalets Syrah
ilmur af villiberjum og krydd með lakkrís 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 eða saltfisk
soft notes of sweet vanilla and and ripe fruits with long, smooth finish; pairs well with lamb or bacalao
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
Ruffino Modus 2010
Sangiovese-Merlot-Carbernet blanda. krydd, svört ber, kaffibaunir og dökkt súkkulaði
Sangiovese-Merlot-Carbernet blend. Super Tuscan with thick layers of spice, black fruit, dark espresso bean and bitter chocolate
13.000

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
4.500 / 187ml 1.450

freyðivín | bubbly

Ítalía / Italy

Tosti Asti
sæt epli og perur í bragði, líflegt og áberandi
sparking wine with sweet apple and pear notes
4.500 / 200ml 1.900

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
þurrt og ferskt með breiðan ilm, kakó,
sítrusávöxt, epli og ferskjur
dry and fresh with complex aroma,
cocoa, citrus, peaches and figs
23.500 / 375 ml 12.000

bjór | beer

frá Brugghúsi Ölvisholti
locally brewed craft beers

Skjálfti — "Quake"
premium lager, 5% abv
950

Freyja — "Maiden"
Belgian-style blonde wheat ale 4,5% abv
900

Skaði — Farmhouse Ale
Saison, 7,5% abv
1.400

Móri — The Ghost
creamy, malty red ale, 5,5% abv
1.200

Lava
smoked imperial stout, 9,4% abv
1.700

árstíðarbundinn bjór — special/seasonal beers
spyrjið þjónin
ask your server

Víking Gylltur — Viking Gold
Lager beer, 5,6% abv, Iceland
draft 300ml 700 / 500ml 1.000
bottle 950

Víking Léttöl — Viking Light
Low-alcohol pilsner beer, 2,25% abv, Iceland
450

kokteilar | cocktails

Rauða Húsið
Beefeater gin, cranberry juice, and ginger ale
1.500

Midnight Sunset
a.k.a. Tequila Sunrise
1.400

Sex on the Black Sand Beach
Reyka vodka, peach schnapps, blue
curacao, cranberry & orange
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,
topped with whipped cream
1.300

Baileys Coffee
coffee with Baileys Irish cream,
topped with whipped cream
1.200

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

Kaffi Grand
coffee with Grand Marnier, topped
with whipped cream
1.600

eftirréttadrykkir | after-dinner drinks

Baileys
800
Brennivín
900
Grand Marnier
1.200
Hardy VSOP cognac
1.350
Hardy XO cognac
2.100

Purtvín — Port
Sandeman Old Invald
1.100 / 6 cl
Sandeman 10 ára/yr.
1.600 / 6 cl
Sandeman 20 ára/yr.
2.100 / 6 cl
Sandeman White Port
1.450 / 6 cl

Icelandic Whisky
Flóki
2.300

Single Malt Scotch
Laphraoig 10 ára/yr.
1.600
Glenfiddich 12 ára/yr.
1.500
Balvenie 12 ára/yr.
2.000
Glenfiddich 15 ára/yr.
2.000
Balvenie 17 ára/yr.
4.500
Glenfiddich 21 árs/yr.
5.000
Balvenie 21 árs/yr.
5.500