

Bjór & gos / beer & soda

Úlfrún, IPA – Draft	4,5% alc.	40 cl.	kr. 1.700
Gull, Lager – Draft	5,0% alc.	33 cl.	kr. 1.100
Gull, Lager – Draft	5,0% alc.	50 cl.	kr. 1.400
Boli, premium Lager - Draft	5,6% alc.	33 cl.	kr. 1.400
Boli, premium Lager - Draft	5,6% alc.	50 cl.	kr. 1.700
Gull Lite – Gluten free lager	4,4% alc.	33 cl.	kr. 1.200
Brío, German Style Pilsner	4,8% alc.	33 cl.	kr. 1.200
Snorri Nr. 10, Icelandic Ale	5,3% alc.	33 cl.	kr. 1.600
Úlfur Nr. 4, IPA	5,9% alc.	33 cl.	kr. 1.700
Garún Nr. 19, Icelandic Stout	11,5% alc.	33 cl.	kr. 2.600
Bara Brómber - Cider	4,5% alc.	33 cl.	kr. 1.400
Brío, wheat ale, non-alcoholic	0,5% alc.	33 cl.	kr. 700
Pepsi		33 cl.	kr. 500
Pepsi max		33 cl.	kr. 500
Appelsín		33 cl.	kr. 500
7 Up		33 cl.	kr. 500
Kristall – <i>Sparkling water</i>		33 cl.	kr. 500
Greipaldin gos – <i>Grapefruit soda</i>		20 cl.	kr. 400
Engiferöl – <i>Ginger ale</i>		20 cl.	kr. 400
Engiferbjór – <i>Ginger beer</i>		20 cl.	kr. 400
Tonic		20 cl.	kr. 400
Epla eða appelsínusafi – <i>Apple or Orange juice</i>		25 cl.	kr. 300



Matseðill

Menu

Hótel Laugarbakki



Lystaukar <i>Appetizers</i>			Aðalréttir <i>Main courses</i>		
Villisveppasúpa / <i>Wild mushroom soup</i>	Vegan		Porskhnakki 64°c / <i>Front fillet of Cod 64°c</i>		6.190
2.790			Léttsaltaður, kartöflustappa, caperssmjör & spínat		
Villisveppir & portvínsrjómi	Vegetarian		<i>Sous vide, lightly salted, mashed potatoes,</i>		
Mixed wild mushrooms & port cream			<i>capers butter & spinach</i>		
Skelfisksúpa / <i>Shellfish soup</i>		3.690	Steinbítur / <i>Atlantic Wolf Fish</i>		5.890
Rjómalöguð súpa með rækjum, hörpuskel & grænskel			Jurtahjúpur, brennt blómkáls purée & saffransósa		
<i>Creamy soup with shrimps, scallops & mussels</i>			<i>Herb crust, cauliflower purée & saffron sauce</i>		
Rækjukokteill / <i>Shrimp cocktail</i>	Arctic coastway	3.190	Kjúklingasalat / <i>Chicken salad</i>		5.190
Rækja frá Meleyri, kokteilsósa & egg			Ristuð sesam- & graskersfræ, ferskir tómatar,		
<i>Shrimp from local factory Meleyri, cocktail sauce & egg</i>			bakaður ostur, brauðteningar & engifer dressing		
Rauðrófu Carpaccio / <i>Beetroot Carpaccio</i>	Vegan	3.190	<i>Mixed greens, roasted sesame & pumpkin seeds, fresh tomatoes</i>		
Rauðrófur, klettsalat, furuhnetur & vegan ostur			<i>baked cheese, croutons & ginger dressing</i>		
<i>Beetroots, rucola, pine nuts & vegan cheese</i>			Ricotta & spínat raviolí með trufflu /		5.190
Íslenskur tapas / <i>Icelandic tapas</i>	Arctic coastway	3.990	<i>Ricotta & spinach ravioli with truffle</i>		
Úrval íslenskra smárétta			Ravioli pasta með ricotta, spínati & trufflu olíu		
<i>Tapas style selection of local delicacies</i>			<i>Ravioli pasta with ricotta, spinach & truffle oil</i>		
Borgarar			Sellerirótar steik / <i>Cellery root steak</i>	Vegan	5.390
Hamburgers			Gulrætur, spergilkál & jarðskokkar		
			<i>Carrots, broccoli & artichoke</i>		
Heimalagaður lambaborgari /		3.790	Ærhryggvöðvi / <i>Sheep fillet</i>	Arctic coastway	6.590
<i>Homemade lamb burger</i>			Rauðkál, rabbabarasulta, steiktar gulrætur		
Íssalat, tómatur, sultaður laukur & Tinda ostur			& grænertu purée		
Borið fram með frönskum			<i>Red cabbage, rhubarb jam, fried carrots</i>		
<i>Local lamb, lettuce, tomato, caramelised onion & Tindur cheese</i>			<i>& green pea purée</i>		
<i>Served with french fries</i>			Nautalund / <i>Beef tenderloin</i>		7.190
Shitake sveppaborgari /	Vegan		Dijon sveppir, rauðrófu purée & steikt kartöflusmælki		
3.790			<i>Dijon mushrooms, beetroot purée & fried small potatoes</i>		
Shitake mushroom burger					
Tómatur, salat, sultaður laukur & engifersósa					
Borið fram með frönskum					
<i>With tomato, salad, caramelised onion & ginger sauce</i>					
<i>Served with french fries</i>					