Bjór / *Beer*

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
Bríó, 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
Bríó, wheat ale, non-alcoholic	0,5% alc.	33 cl.	kr. 700
Gull, Lager, non-alcoholic	0,5% alc.	33 cl.	kr. 600

Gos / *Soda*

Pepsi	33 cl.	kr. 550
Pepsi max	33 cl.	kr. 550
Appelsín	33 cl.	kr. 550
7 Up	33 cl.	kr. 550
Kristall – *Sparkling water*	33 cl.	kr. 550
Greipaldin gos – *Grapefruit soda*	20 cl.	kr. 450
Engiferöl – *Ginger ale*	20 cl.	kr. 450
Engiferbjór – *Ginger beer*	20 cl.	kr. 450
Tonic	20 cl.	kr. 450
Epla eða appelsínusafi – *Apple or Orange juice*	25 cl.	kr. 450

Heimagerð límonaði & íste /
Homemade lemonade & iced tea

Green garden límonaði / *lemonade* — *kr. 990*
Gúrka, lime safi, heimagert myntusíróp & mynta
Cucumber, lime juice, homemade mint syrup & mint

Sunset citrus íste / *iced tea* — *kr. 990*
Grænt te, appelsínu safi, sítrónusafi & heimagert basilsíróp
Green tea, orange juice, lemon juice & homemade basil syrup

Rosemary & apple íste / *iced tea* — *kr. 990*
Svart te, epla safi, sítrón, heimagert rósmarínsíróp
Black tea, apple juice, lemon juice, homemade rosemary syrup

Matseðill

Menu

Hótel
Laugarbakki



Lystaukar
Appetizers

Aspassúpa / *Asparagus soup* ***Vegan*** 2.990
Karrý, fáfnisgras & graslaukskrem
Curry, estragon & chive cream

Sjávarréttasúpa Sýslumannsins / 3.890
The Magistrate's seafood soup
Rækjur & fiskur dagsins í tómat, sítrónugras,
engifer, kókos súpu með kóríander-lime rjóma
Shrimps & fish of the day in tomato, lemongrass,
ginger, coconut soup with cilantro-lime cream

Rækju ceviche / *Shrimp ceviche* ***Arctic coastway*** 3.490
Rækja frá Meleyri, mangó, lime, kóríander & avocado majo
Shrimp from local factory Meleyri, mango, cilantro & avocado mayo

Kryddbökuð gulrót & döðlur / ***Vegan*** 2.990
Spicy carrots & dates
Valhnetur, kóríander, pikklaður laukur & döðludressing
Walnuts, cilantro, pickled onion & date dressing

Reykt & grafið / *Smoked & cured* ***Arctic coastway*** 3.690
Tvíreykt hangilæris tartare með capers & skallotlauk
Graflax með sinnepsósu & dillolíu
Smoked lamb tartare, capers & shallot
Cured salmon, mustard dressing & dill oil

NÆRUMHVERFIÐ // *THE LOCAL EXPERIENCE*

Þriggja rétta matseðill úr héraði
A three-course menu with our local delicacies

Rækju ceviche / *Shrimp ceviche*
–
Heilsteikt rauðspretta / Oven *baked plaice*
–
Bakað hvítsúkkulaði & Skyr mousse /
Baked white chocolate & Skyr mousse

10.900

Sérvalin vín 6.500 á mann
Selected wines 6.500 per person

Aðalréttir
Main courses

Heilsteikt rauðspretta / *Oven baked plaice* ***Arctic coastway*** 6.490
Söltuð sítróna, hvítlaksconfit, timian,
chilli & kirsuberjatómatar
Salted lemon, garlic confit, chives,
chilli & cherry tomatoes

Bakaður þorskur / *Baked Cod* 6.890
Tómat ratatouille, nípu- & kartöflustappa,
salsa verde & lauk krisp
Tomato ratatouille, parsnip & potato mash,
salsa verde & onion crisps

Harissa gljáðir kálböglar / ***Vegan*** 5.590
Harissa glazed cabbage roll
Fylltir með byggi, baunum & ratatouille,
rauðrófu hummus, salat & hvítlauksdressing
Filled with barley, beans & ratatouille,
beetroot hummus, salad & garlic dressing

Kalkúnasalat / *Turkey salad* 5.490
Blandað salat, balsamic gljáð rauðrófa, ristuð fræ,
kirsuberjatómatar & *sesam-wasabi dressing*
Mixed salad, balsamic glazed beetroot, roasted seeds,
cherry tomatoes & sesam-wasabi dressing

Lasagna bolognese / *Lasagna bolognese* 4.190
Blandað salat, salsa verde & hvítlauksdressing
Mixed salad, salsa verde & garlic dressing

Burrata fyllt ravioli / *Burrata filled ravioli* ***Vegetarian*** 5.390
Sítrónu & jurta smjörsósa, bakaðir tómatar & parmesan
Lemon-herb butter sauce, baked tomatos & parmesan

Hægeldað lambalæri / *Slow cooked leg of lamb* ***Arctic coastway*** 7.100
Marinerað lambalæri, chimichurri, djúpsteikt
smælki & aspas
Marinated leg of lamb, chimichurri, deep fried baby
potatoes & asparagus