



Starters

Soup of the day

served with homemade bread and butter

1.500 ISK

can be also served in main course size

2.100 ISK

Smoked Arctic Char

*served with homemade bread, eggs, salad
and sauce*

1.850 ISK

Matseðill *Menu*

———— *Þórbergssetur* ————

Forréttir

Súpa dagsins

borin fram með heimabökuðu brauði

1.500 ISK

borin fram sem aðalrettur

2.100 ISK

Reykt Bleikja

borin fram með heimabökuðu brauði, eggjum, salati og sósu

1.850 ISK

Main courses

fish & sea food

Arctic Char

steamed Char served with potatoes, salad and garlic sauce

3.900 ISK

Arctic Char with Mango Chutney

steamed Char with mango chutney, almonds, salad and wholemeal barley

4.100 ISK

Plokkfiskur - Icelandic traditional fish stew

served with salad, brown bread and sauce

3.500 ISK

Arctic Char



Arctic char (Salvelinus alpinus) is a traditional food from the older days especially in this area, where our ancestors were fishing and who started to farm them later.

Aðalréttir

fiskur & sjávarfang

Gufusoðin bleikja

borin fram með kartöflum, salati og hvítlaukssósu

3.900 ISK

Bleikja með mango chutney

gufusoðin bleikja með mango chutney, möndlum, salati og bankabyggi

4.100 ISK

Plokkfiskur

borinn fram með salati, Béarnaisesósu og seiddu rúgbrauði

3.500 ISK

Today, you can enjoy this tasty fish.

It's a cold-water fish in the family Salmonidae, native to Arctic, sub-Arctic and alpine lakes and coastal waters. It breeds in fresh water and no other freshwater fish is found as far north.

The Arctic char is closely related to both salmon and lake trout, and has many characteristics of both. The fish is highly variable in colour, depending on the time of year and the environmental conditions of the lake it lives in.

Generally, whole market-sized fish are between 0,6 and 1 kg. The flesh colour can range from a right red to a pale pink.

Main courses

meat

Meat balls

with potatoes, red cabbage, served with gravy and homemade rhubarb jam

3.500 ISK

Grilled lamb patties

served with fried onion, egg, grilled potatoes and salad

3.800 ISK

Lamb schnitzel

served with grilled potatoes, salad and Béarnaise sauce

3.800 ISK

Grilled Lamb from the farm Hali

served with potatoes au gratin, gravy, vegetables and homemade rhubarb jam

4.100 ISK

vegetarian meals

Vegetarian dish of the house

served with salad, potatoes and homemade bread

3.200 ISK

Salad

served with feta cheese, olives and toast bread

1.550 ISK

Aðalréttir

kjöt

Kjötbollur

bornar fram með kartöflum, rauðkáli, brúnni sósu og heimagerðri rabbabarasultu

3.500 ISK

Grillað laukbuff

borið fram með spældum eqqjum, kartöflum, rauðkáli og salati

3.800 ISK

Lamb snitsel

borið fram með kartöflum, rauðkáli, salati og Béarnaisesósu

3.800 ISK

Grillað Halalamb

borið fram með gratineruðum kartöflum, sósu og grænmeti

4.100 ISK

grænmetisréttur

Grænmetisréttur hússins

með salati, kartöflum og heimabökuðu brauði

3.200 ISK

Salat

borið fram með feta osti, ólífum og ristudu brauði

1.550 ISK

Desserts

Traditional Icelandic Skyr

served with ice cream and whipped cream

1.500 ISK

Cake of the day

served with ice cream and whipped cream

1.500 ISK

Hot Chocolate „Lava“ Cake

served with ice cream and whipped cream

1.750 ISK

What is a Skyr?

Skyr is an Icelandic cultured dairy product, similar to strained yogurt. It has been a part of Icelandic cuisine for over a thousand years.

Skyr is mentioned in a number of medieval Icelandic sources, including Egils saga and Grettis saga. It is unclear how similar this was to modern-day skyr, as no detailed descriptions of skyr exist from this period. Culinary historian Hallgerður Gísladóttir has suggested that skyr was known throughout Scandinavia at the time of the settlement of Iceland but eventually forgotten outside of Iceland.

Eftirréttir

Bláberjaskyr

borið fram með ís og rjóma

1.500 ISK

Kaka dagsins

borið fram með ís og rjóma

1.500 ISK

Heit fjótandi súkkulaðikaka

borið fram með ís og rjóma

1.750 ISK

Traditionally, skyr is made with raw milk, however modern skyr is made with pasteurized skimmed milk. A small portion of skyr is added to the warm milk, to introduce the right bacteria, such as *Streptococcus salivarius subsp. thermophilus* and *Lactobacillus delbrueckii subsp. bulgaricus*. Rennet is sometimes added as well, and the milk is left to coagulate. The skyr is then strained through fabric to remove the whey (*mýsa* in Icelandic) and the milk solids retained.

Skyr has a slightly sour dairy flavor, with a hint of residual sweetness. Commercial Icelandic manufacturers of skyr have added flavors such as vanilla, berries, etc. common to yogurt to the final product, to increase its appeal.

Wine & Beer

White wine

Specifically chosen to go with our Arctic Char

House wine

glass

1.200 ISK

Pionero Soñador - Chardonnay

Chile / bottle 0,18 l

1.400 ISK

Viña Maipo - Chardonnay

Chile / bottle 0,75 l

4.200 ISK

Torres - Viña Sol

Spain / bottle 0,18 l

1.400 ISK

Torres - Viña Sol

Spain / bottle 0,75 l

4.500 ISK

Red wine

Specifically chosen to go with our lamb

House wine

glass

1.200 ISK

Pionero Soñador - Cabernet Sauvignon

Chile / bottle 0,18 l

1.400 ISK

Viña Maipo - Cabernet Sauvignon

Chile / bottle 0,75 l

4.200 ISK

Torres - Sangre de Torro

Spain / bottle 0,18 l

1.400 ISK

Torres - Sangre de Torro

Spain / bottle 0,75 l

4.500 ISK

Beer

Viking / 0,33 l

800 ISK

Viking / 0,5 l

900 ISK

Vatnajökull (*local beer*) / 0,33 l

1.000 ISK

Icelandic Schnapps

Brennivín (*Black Death*) / 50 ml

1.500 ISK

Reyka Vodka / 50 ml

1.500 ISK

Vín & Bjór

Hvítvín

Sérvalin vín með bleikjuréttum

Vín Hússins

glas 1.200 ISK

Pionero Soñador - Chardonnay

Chile / flaska 0,18 l 1.400 ISK

Viña Maipo - Chardonnay

Chile / flaska 0,75 l 4.200 ISK

Torres - Viña Sol

Spánn / flaska 0,18 l 1.400 ISK

Torres - Viña Sol

Spánn / flaska 0,75 l 4.500 ISK

Rauðvín

Sérvalin vín með lambakjöt

Vín Hússins

glas 1.200 ISK

Pionero Soñador - Cabernet Sauvignon

Chile / flaska 0,18 l 1.400 ISK

Viña Maipo - Cabernet Sauvignon

Chile / flaska 0,75 l 4.200 ISK

Torres - Sangre de Torro

Spánn / flaska 0,18 l 1.400 ISK

Torres - Sangre de Torro

Spánn / flaska 0,75 l 4.500 ISK

Bjór

Viking / 0,33 l 800 ISK

Viking / 0,5 l 900 ISK

Vatnajökull / 0,33 l 1.000 ISK

Íslenskur Snafs

Brennivín / 50 ml 1.500 ISK

Reyka Vodka / 50 ml 1.500 ISK

Beverages

soda & juice

Coca Cola 400 ISK

Coca Cola Zero 400 ISK

Fanta 400 ISK

Sprite 400 ISK

Sparkling water 400 ISK

Lemon sparkling water 400 ISK

Apple juice 300 ISK

Orange juice 300 ISK

coffe & tea

Coffee 450 ISK

Tea 450 ISK

Espresso 450 ISK

Double Espresso 550 ISK

Caffè latte / Latte macchiato 450 ISK

Cappuccino 450 ISK

Hot Chocolate 500 ISK

Drykkir

gos & safi

Coca Cola	400 ISK
Coca Cola Zero	400 ISK
Fanta	400 ISK
Sprite	400 ISK
Toppur	400 ISK
Toppur með sítrónubragði	400 ISK
Eplasafi	300 ISK
Appelsínusafi	300 ISK

kaffi & te

Kaffi	450 ISK
Te	450 ISK
Espresso	450 ISK
Double Espresso	550 ISK
Caffè latte / Latte macchiato	450 ISK
Cappuccino	450 ISK
Káko	500 ISK