

Bjór & gos / beer & soda

Gull, Lager - Draft	5,0% alc.	40 cl.	kr. 1.400
Boli, premium Lager - Draft	5,6% alc.	40 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
Úlfrún, Session IPA	4,5% alc.	33 cl.	kr. 1.700
Garún Nr. 19, Icelandic Stout	11,5% alc.	33 cl.	kr. 2.600
Bara, 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 – Sparkling water		33 cl.	kr. 500
Greipaldin gos – Grapefruit soda		20 cl.	kr. 400
Engiferbjór – Ginger beer		20 cl.	kr. 400
Tonic		20 cl.	kr. 400
Epla- eða appelsínusafi – Apple or Orange juice		33 cl.	kr. 400



Matseðill

Menu



BLÖNDUÓS
HÓTEL

Lystaukar

Appetizers

Súpa dagsins / <i>Soup of the day</i>	Vegan	2.790
Vinsamlegast spyrjið þjóninn		
<i>Please ask the waiter</i>		
Sjávarréttarsúpa Sýslumannsins / <i>The Magistrate's seafood soup</i>		3.690
Tómatur, sítrónugras, engifer, kókos með koriander-lime rjóma		
<i>Tomato, lemongrass, ginger, coconut with cilantro-lime cream</i>		
Íslenskur Burrata / <i>Icelandic Burrata</i>		3.190
Sýrðir kirsuberjatómatar, basil olía & grillað focaccia		
<i>Pickled cherry tomato, basil oil & grilled focaccia</i>		

Borgarar

Hamburgers

Sýslumaðurinn / <i>The Magistrate</i>		3.790
Hægeldað & rifið lamb í grilluðu brioche brauði,		
chilli rabarbara sósa, tómatur, sýrður laukur & salat		
Borið fram með frönskum kartöflum & tómarksósu		
<i>Slow-cooked & shredded lamb in grilled brioche bread,</i>		
<i>chili-rhubarb sauce, tomatoes, pickled onion & lettuce</i>		
<i>Served with french fries & ketchup</i>		
Shitake sveppaborgari /	Vegan	3.790
<i>Shitake mushroom burger</i>		
Grillað brioche brauð, reykt paprikusósa,		
sýrður laukur, tómatar & salat		
Borið fram með frönskum kartöflum & tómarksósu		
Grilled brioche bread, smoked bell pepper sauce,		
pickled onion, tomato & lettuce		
<i>Served with french fries & ketchup</i>		

Aðalréttir

Main courses

Ofnsteiktur saltfiskur / Baked Bacalao	6.490
Sveppa & bjarnarlauks risotto, smjörgljáður aspás & salsa verde <i>Mushroom & wild garlic risotto, butter glazed asparagus & salsa verde</i>	
Brasserað lambalæri / Braised leg of lamb	6.190
Hvítlaufs kartöflustappa, Demi glace & grillað grænmeti <i>Garlic mashed potatoes, Demi glace & grilled vegetables</i>	
Kalkúnasalat / Turkey salad	5.100
Blandað salat, graskersfræ, dijon hunangsdressing, sýrðar gulrætur, bakaðir tómatar & steiktur hvítlaukur <i>Mixed salad, pumpkin seeds, dijon honey dressing, pickled carrots, baked tomatoes & fried garlic</i>	
Saltbökuð sellerírót / Celeriac steak Vegan	5.390
Ítalskt kartöflusalat, reykt paprikusósa & sýrður laukur <i>Italian potato salad, smoked bell pepper sauce & pickled onion</i>	