

# Brunch

Brunch is served every Saturday and Sunday from 11.30-14.30

**Lamb & flatbread – egg & bacon 2.390 kr.**

Slow cooked lamb, crispy bacon, traditional Icelandic flatbread from the Westfjords, fried egg, carrot purée, pickled red onions, horseradish sauce

**Arctic charr & blini “Eggs Benedict “ 2.490 kr.**

Lightly cured arctic charr, poached egg, chickpea blini, horseradish sauce, crispy lentils, beer Hollandaise sauce

**Buffalo chicken & waffle 2.490 kr.**

Icelandic waffle, buffalo chicken tenders, kimchee coleslaw, butter maple syrup

**Chorizo & bacon “Shakshuka” 2.290 kr.**

Chorizo, bacon, butter beans, harissa, egg, whipped feta cheese, coriander, traditional Icelandic flatbread from the Westfjords

**Piri piri breakfast “kebab“ 2.290 kr.**

Piri Piri chicken, scrambled eggs, bacon, confit cherry tomatoes on a Icelandic flatbread

**Avocado toast 2.390 kr.**

Grilled country bread, avocado, confit cherry tomatoes, poached egg

**Confit duck (Beijing style) 2.990 kr.**

Cucumber, spring onions, Egils orange sweet chili sauce, teriyaki-malt sauce, traditional Icelandic pancakes

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**FILTERED COFFEE WITH UNLIMITED REFILL  
IS INCLUDED WITH ALL BRUNCH DISHES**

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## DESSERTS

**Icelandic waffle “Eton mess” 1.590 kr.**

Berry jam, vanilla ice cream, raspberry jam, meringue, cream

**Snickers Icelandic waffle 1.590 kr.**

Dulche de leche caramel, snickers ice cream, snickers, chocolate sauce, cream

**Traditional Icelandic pancake trio 1.890 kr.**

- > Berries and cream
- > Dulce de leche and “Nóa Kropp”
- > Skyr, Nutella, strawberries

## DRINKS

**Mimosa 890 kr.**

**Aperol spritz 1.500 kr.**



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**MAKE YOUR OWN MIMOSA – 4.500 KR.**  
**A bottle of Piccini sparkling wine and orange juice for the table,  
8–10 glasses.**

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