HÓTEL BÚÐIR

STARTERS

RUTABAGA TARTARE
Chives, shallots, endive salad, chervil, crispy barley

2,990 ISK

SHELLFISH SOUP
Buttermilk foam, dill oil, shrimp

3,190 ISK

CURED COD
Celery, apple, fennel, croutons, Parma ham, blue mussels froth

3,190 ISK

BEEF CARPACCIO
Parmesan, pine nut, micro ruccola

3,490 ISK

CHICKEN LIVER PARFAIT
Deep fried bun, blueberry jam

3,490 ISK

MAINS

NUT-STEAK
Oyster mushroom, kale, pickled red onion, onion glaze

4,590 ISK

COD FILLET
Small potato, broccolini, crispy barley, smoked hollandaise

4,890 ISK

BEEF TENDERLOIN
Grilled onion, truffled potato purée, oyster mushroom, glaze

5,490 ISK

LAMB FILLET
Celery root purée, salt baked celery root, kale, glaze

5,490 ISK

HÓTEL BÚÐIR

DESSERTS

DARK CHOCOLATE MOUSSE
Strawberry granita

2,590 ISK

PISTACHIO CRÈME BRÛLÉE
Pistachio ice cream

2,590 ISK

CHOCOLATE FONDANT
Vanilla ice cream

2,590 ISK

THREE COURSE TASTING MENU

9,900 ISK per. Person

WINE PAIRING

5,190 ISK per. Person

Only served for the whole table.

FIVE COURSE TASTING MENU

13,990 ISK per. Person

WINE PAIRING

8,500 ISK per. Person

Only served for the whole table.