

Hótel Skógafoss

Matseðill/ Bistro Menu

How to order: Check you table number. Order and pay at the bar.

Súpur / Soups

Bornar fram með brauði og smjöri / Soups are served with bread and butter

Súpa dagsins / Soup of the day **1.650 kr.**

Skóðið töfluna/ Check the board

Íslenskt kjötsúpa **1.950 kr.**

Íslenskt lambakjöt - Grænmeti - Bygg

Icelandic meat soup

Local lamb - Root vegetables - local barley

Salöt / Salads

Reyktur lax **2.700 kr.**

Salat blanda - Rauðlaukur - Capers- Kryddjurta olía

Smoked salmon

Mix salad - Red onion - Capers - Green oil

Skógarsalat **2.400 kr.**

Sultaður rauðlaukur - Ólívur - Mais - Balsamik - Tómatar

Skogar going green

Red onion - Olive - Corn - Balsamic - Tomato

Ítölsku áhrifinn / The Italian effect

Pasta að hætti Ítala

2.700 kr.

Elicoidali pasta – Bolognese – Parmesan

Italian pasta

Elicoidali pasta – Bolognese – Parmesan

Grænn og góður "Lasagna"

2.500 kr.

Kúrbítur – Pesto – Parmesan – spínat

„Green and good“ Lasagna

Zucchini – Pesto – Parmesan – Spinach

Íslenskt sveppa pasta

2.600 kr.

Elicoidali pasta – Rjómi – Sveppir – Beikon – Parmesan

Creamy mushroom pasta

Elicoidali pasta – Cream – Mushroom – Bacon – Parmesan

Samlokur / Sandwiches

Kjúklingur „Opin samloka“ 2.700 kr.

Salat - Paprika - Laukur - Tómatar - Ostur - Jogurt sósu

Chicken in “Open sandwich“

Salad - Bell pepper - Onion - Tomato - Cheese - Yogurt dressing

Mozzarella og tómatar 2.600 kr.

Pesto - Ferskt salat

Mozzarella and tomatoes

Pesto - Fresh salad

Fiskur / Fish

Fersk Bleikja 3.800 kr.

Rófumauk - Piklað grænmeti - Kryddjurta olía

Fresh arctic charr

Turnip purée - Pickled vegetables - Green oil

Heimagerðar fiskibollur 3.300 kr.

Hrísgrjón - Fiskibollur - Karry sósa

Homemade fish cakes

Rice - Fish cakes - Curry sauce

Kjötréttir / Meat courses

Stolt Skógafoss

4.200 kr.

Lambaskanki - Steikt grænmeti – Karöflumús – Lamba gljái

Lamb leg “Skogafoss Pride“

Lamb shank – Roasted vegetable mix – Potato purée – Lamb glaze

Steiktur grísahnakki

3.700 kr.

Franskar – Heimagerð grænþíparsósa - Baunir

Grilled pork neck

French fries – Green pepper sauce – Peas

Kjúklingabringa „Dijon og hvítlaukur“

3.900 kr.

Salat blanda – Maís – Kokteil tómatar – Radísur – Laukur – Dijon sinnepsósa

Chicken breast „Dijon and garlic“

Lettuce mix – Corn – Cherry tomatoes – Radishes – Onion - Mustard sauce

Hamborgarar / Hamburgers

**Bornir fram með frönskum og tómatsósu / Served with french fries and ketchup*

Víkingur 140 gr. íslenskt nautakjöt 2.700 kr.

Laukur - Salat - Tómatar - Ostur - Gúrka - Bernaise - Beikon

„The Viking“ 140 gr icelandic beef

Onion - Salad - Tomato - Cheese - Cucumber - Bernaise - Bacon

Lambaborgari 2.600 kr.

Salat - Rauðlauk - Tómat - Piklaðar gúrkur - Ostur - Hamborgarasósa

Lamb burger

Salad - Red onion - Tomato - Pickles - Cheese - Hamburger sauce

Grænmetisborgari 2.500 kr.

Salat - Ostur - Tómatar - Gúrkur - Hamborgarasósa

Veggie burger

Salad - Cheese - Tomato - Cucumber - Hamburger sauce

Desserts

Skyr „ostakaka”

1.200 kr.

Þeyttur rjómi – Ávextir – Berja sósa

Skyr cake „Cheese cake“

Fruits – Berry sauce – Whipped cream

Gulróta kaka „Þessi gamla góða”

1.200 kr.

Þeyttur rjómi – Karamellusósa

Carrot cake

whipped cream – caramel sauce

Súkkulaðikaka „brownie”

1.300 kr.

ís – Súkkulaðisósa

Chocolate cake

chocolate topping – icecream

Ísréttur

1.000 kr.

Tegundir af ís – Súkkulaðisósa – Þeyttur rjómi

Icecream mix

Mix of icecream flavors – Chocolate topping – Whipped cream

Meðlæti / On the side

<i>Majónes / Mayonnaise</i>	<i>250 kr.</i>
<i>Kokteilsósa / Cocktail sauce</i>	<i>300 kr.</i>
<i>Bernaise / Bernaise sauce</i>	<i>300 kr.</i>
<i>Franskar / French fries</i>	<i>850 kr.</i>
<i>Ferskt salat / Fresh salad</i>	<i>800 kr.</i>
<i>Kartöflumús / Potato purée</i>	<i>650 kr.</i>
<i>Brauðkarfa / Bread basket</i>	<i>500 kr.</i>

Drykkjarmatseðill / Drinks Menu

Bjór á krana / Draught beers

Skoðið töfluna / Check the board.

Bjórflöskur / Beer bottles

Gull 0.5 – Lager 5 %	1300 kr.
Gull lite 0.33 – Lager Gluten free 4,4 %	950 kr.
Snorri 0.33 – Icelandic ale 5,3%	1600 kr.
Garún 0.33 – Icelandic Stout 11,5%	1950 kr.
Úlfur 0.33 – IPA 5.9 %	1750 kr.
Somersby 0.33 - Blackberry cider 4,5%	1100 kr.
Somersby 0.33 - Blueberry cider 4,5%	1100 kr.
Somersby 0.33 - Apple cider 4,5%	1100 kr.
Carlsberg Non alcohol 0.33	800 kr.
Somersby Non-Alcoholic 0.33	900 kr.
Pilsner 0.33 - 2,25 %	800 kr.

Rauðvín / Red wine

Piccini Orange Rosso - Italy	187,5ml	1950 kr.
Nero D'Avola - Italy	187,5ml	2090 kr.
Lindeman's Shiraz / Cabernet	187,5ml	2090 kr.
Piccini Orange Rosso - Italy	750ml	5900 kr.
Jean Paul Cotes du Rhone	750ml	6100 kr.
Ramon Bilbao - Spain	750ml	9990 kr.

Hvítvín / White wine

Pinot Grigio	187,5ml	1900 kr.
Lindeman's Semillon/Chardonnay	187,5ml	2090 kr.
Piccini Orange Bianco	187,5ml	1900 kr.
Jean Paul demi-sec - France	750ml	5800 kr.
Piccini Orange Bianco	750ml	5900 kr.
Domaine de la Motte Chablis	750ml	9990 kr.

Freyðivín / Sparkling wine

Piccini Prosecco	200ml	2600 kr.
Piccini Prosecco	750ml	6100 kr.

Líkjör / Liqueurs

Baileys, Irish Cream	1000 kr.
Grand Marnier, Orange liqueur	1300 kr.
Penfolds Father 10YO Tawny	1090 kr.

Koníak / Cognac

Hennessy XO	2490 kr.
Hennessy VSOP	1490 kr.

Viskí / Whiskey

Bushmills Irish Whiskey	1200 kr.
Johnny Walker Red Label	1100 kr.
Lagavulin 16yrs Scotch Single Malt	2200 kr.
Bulleit Bourbon	1300 kr.

Snafs / Schnapps

Icelandic Legendary Schnapps Brennivín	1100 kr.
Vodka	1150 kr.
Gordons Dry Gin	1100 kr.
Captain Morgan	1050 kr.

Gosdrykkir / Soda Drinks

Pepsi	550 kr.
Pepsi max	550 kr.
Appelsín	550 kr.
7 up - can	550 kr.
Tonic water	550 kr.
Ginger ale	550 kr.
Sparkling water	550 kr.
Orange juice	400 kr.
Apple juice	400 kr.

Heitir drykkir / Hot drinks

Coffee	500 kr.
Americano	600 kr.
Swiss Mocha	700 kr.
Espresso / Double	550 / 650 kr.
Cappuccino	600 kr.
Cafe Latte	600 kr.
Latte Macchiato	700 kr.
Irish Coffee	1600 kr.
Tea	500 kr.
Hot Chocolate	650 kr.