

# *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** **1.900 kr.**

*Skóðið töfluna/ Check the board*

**Íslenskt kjötsúpa** **2.250 kr.**

*Íslenskt lambakjöt - Grænmeti - Bygg*

**Icelandic meat soup**

*Local lamb - Root vegetables - local barley*

### *Salöt / Salads*

**Reyktur lax frá Fiskás** **2.900 kr.**

*Salat blanda - Rauðlaukur - Capers- Kryddjurta olía*

**Smoked icelandic salmon**

*Mix salad - Red onion - Capers - Green oil*

**Skógarsalat** **2.600 kr.**

*Sýrður rauðlaukur - Ólífur - Mais - Balsamik - Tómatar*

**Skogar going green**

*Pickled red onion - Olive - Corn - Balsamic - Tomato*

**Cesar hinn mikli** **2.900 kr.**

*Romain salat - Parmesan - Brauðteningar - Kjúklingur - Cesar sósa*

**Cesar and all his power**

*Romaine salad - Parmesan - Crutons - Chicken - Cesar dressing*

*Ítölsku áhrifinn / The Italian effect*

**Pasta að hætti Ítala**

**2.900 kr.**

*Penne pasta – Bolognese – Parmesan*

**Italian pasta**

*Penne pasta – Bolognese – Parmesan*

**„Grænn og góður“ Lasagna**

**2.800 kr.**

*Kúrbítur – Pesto – Parmesan – Spínat*

**„Green and good“ Lasagna**

*Zucchini – Pesto – Parmesan – Spinach*

**Íslenskt sveppa pasta**

**2.900 kr.**

*Penne pasta – Rjómi – Ferskir sveppir – Beikon – Parmesan*

**Creamy mushroom pasta**

*Penne pasta – Cream – Fresh mushrooms – Bacon – Parmesan*

## ***Samlokur / Sandwiches***

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

**Kjúklinga samloka** **3.000 kr.**

*Salat – Tómatar – Sýrð gúrka – Sýrður rauðlaukur – Eldpipar mæjó - Ostur*

**Chicken sandwich**

*Salad – Tomato – Pickled cucumber - Pickled red onion – Chilli mayo - Cheese*

**Mozzarella og tómatar** **3.000 kr.**

*Pesto - Ferskt salat*

**Mozzarella and tomatoes**

*Pesto – Fresh salad*

## ***Fiskur / Fish***

**Fersk Bleikja** **4.200 kr.**

*Rófumauk – Piklað grænmeti – Kryddjurta olía*

**Fresh arctic charr**

*Turnip purée – Pickled vegetables – Green oil*

**Heimagerðar fiskibollur** **3.500 kr.**

*Hrísgrjón – Karry sósa*

**Homemade fish cakes**

*Rice – Curry sauce*

## *Kjötréttir / Meat courses*

### **Stolt Skógafoss**

**4.600 kr.**

*Lambaskanki - Steikt grænmeti - Kartöflumús - Lamba gljái*

### **Lamb leg "Skogafoss Pride"**

*Lamb shank - Roasted vegetable mix - Potato purée - Lamb glace*

### **Steiktur grísahnakki**

**4.000 kr.**

*Franskar - Heimagerð grænþíparsósa*

### **Grilled pork neck**

*French fries - Green pepper sauce*

### **Kjúklingabringa**

**4.200 kr.**

*Kartöflumús - Ristaðar hnetur - Steikt grænkál - Rjómalöguð sinnep sósa*

### **Chicken breast**

*Potato purée - Roasted nuts - Fried kale - Creamy mustard sauce*

## ***Hamborgarar / Hamburgers***

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

**Víkingur 140 gr. íslenskt nautakjöt 3.000 kr.**

*Salat - Tómatar - Ostur - Bernaise sósa - Beikon sulta*

**„The Viking“ 140 gr icelandic beef**

*Salad - Tomato - Cheese - Bernaise sauce - Bacon jam*

**Lambaborgari 3.000 kr.**

*Salat - Rauðlauk - Tómat - Sýrðar gúrkur - Ostur - Hamborgarasósa*

**Local lamb burger**

*Salad - Red onion - Tomato - Pickled cucumber - Cheese - Hamburger sauce*

**Heimagerður grænmetisborgari 3.000 kr.**

*Salat - Ostur - Tómatar - Sýrðar gúrkur - Sýrður rauðlaukur - Hamborgarasósa*

**Home made veggie burger**

*Salad - Cheese - Tomato - Pickled cucumber - Pickled red onion - Burger sauce*

## *Desserts*

### **Skyr „ostakaka”**

**1.400 kr.**

*Þeyttur rjómi – Ávextir – Berja sósa*

### **Skyr cake „Cheese cake“**

*Fruits – Berry sauce – Whipped cream*

### **Gulróta kaka „Þessi gamla góða”**

**1.350 kr.**

*Þeyttur rjómi – Karamellusósa*

### **Carrot cake**

*whipped cream – caramel sauce*

### **Súkkulaðikaka „brownie”**

**1.450 kr.**

*Ís – Súkkulaðisósa*

### **Chocolate cake**

*chocolate topping – icecream*

### **Ísréttur**

**1.200 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>Bernaíse / Bernaíse sauce</i>	<i>300 kr.</i>
<i>Franskar / French fries</i>	<i>950 kr.</i>
<i>Ferskt salat / Fresh salad</i>	<i>900 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 %	1550 kr.
Gull lite 0.33 – Lager Gluten free 4,4 %	1100 kr.
Snorri 0.33 – Icelandic ale 5,3%	1700 kr.
Garún 0.33 – Icelandic Stout 11,5%	1950 kr.
Úlfur 0.33 – IPA 5.9 %	1800 kr.
Somersby 0.33 - Blackberry cider 4,5%	1200 kr.
Somersby 0.33 - Blueberry cider 4,5%	1200 kr.
Somersby 0.33 - Apple cider 4,5%	1200 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	2090 kr.
Nero D'Avola - Italy	187,5ml	2090 kr.
Lindeman's Shiraz / Cabernet	187,5ml	2090 kr.
Piccini Orange Rosso - Italy	750ml	6100 kr.
Jean Paul Cotes du Rhone	750ml	6300 kr.
Ramon Bilbao - Spain	750ml	9990 kr.

### **Hvítvín / White wine**

Pinot Grigio	187,5ml	2090 kr.
Lindeman's Semillon/Chardonnay	187,5ml	2090 kr.
Piccini Orange Bianco	187,5ml	2090 kr.
Jean Paul demi-sec - France	750ml	6100 kr.
Piccini Orange Bianco	750ml	6300 kr.
Domaine de la Motte Chablis	750ml	9990 kr.

### **Freyðivín / Sparkling wine**

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

### **Líkjör / Liqueurs 3cl**

Baileys, Irish Cream	1200 kr.
Grand Marnier, Orange liqueur	1300 kr.
Penfolds Father 10YO Tawny	1100 kr.

### **Koníak / Cognac 3cl**

Hennessy XO	2490 kr.
Hennessy VSOP	1490 kr.

### **Viskí / Whiskey 3cl**

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

### **Snafs / Schnapps 3cl**

Icelandic Legendary Schnapps Brennivín	1300 kr.
Vodka	1250 kr.
Gordons Dry Gin	1200 kr.
Captain Morgan	1200 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	450 kr.
Apple juice	450 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 with cream	750 kr.



