

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 **2.050 kr.**

Skóðið töfluna/ Check the board

Íslenskt kjötsúpa **2.500 kr.**

Íslenskt lambakjöt - Grænmeti - Bygg

Icelandic meat soup

Local lamb - Root vegetables - local barley

Salöt / Salads

Reyktur lax frá Fiskás **2.950 kr.**

Salat blanda - Rauðlaukur - Capers- Kryddjurta olía

Smoked icelandic salmon

Mix salad - Red onion - Capers - Green oil

Kotasæla salat **2.650 kr.**

Salatblanda - Paprika - Furuhnatur - Gúrka

Cottage cheese salad

Mix lettuce - Paprika - Pine nuts - Cucumber

Cesar hinn mikli **2.950 kr.**

Romain salat - Parmesan - Brauðteningar - Kjúklingur - Cesar sósa

Cesar and all his power

Romaine salad - Parmesan - Croutons - Chicken - Cesar dressing

Pasta

Ítölsku áhrifinn / The Italian effect

Kremað svína og sveppa **3.300 kr.**

Steinselja - Parmesan

Creamy pork and mushroom

Parsley – Parmesan

Lasagna „Gamla góða“ **3.500 kr.**

Nautahakk – Parmesan

Homemade Lasagna

Minced beef – Parmesan

Íslenskt spergilkál **3.100 kr.**

Penne pasta – Hvítlaukur – Kryddjurtir - Parmesan

Broccoli „Aglio e olio“

Penne pasta – Broccoli – Garlic – Parmesan - Herbs

Samlokur / Sandwiches

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

Kjúklinga samloka **3.200 kr.**

Salat – Tómatu – Ostur – Sinnepsósa

Chicken sandwich

Salad – Tomato – Cheese – Mustard sauce

Mozzarella og tómatar **3.100 kr.**

Pesto - Ferskt salat

Mozzarella and tomatoes

Pesto – Fresh salad

Fiskur / Fish

Fersk Bleikja **4.300 kr.**

Rófumauk – Piklað grænmeti – Ferskt salsa

Fresh arctic charr

Turnip purée – Roasted root vegetables – Fresh salsa

Íslenskur plokkfiskur „Gamli góði“ **3.700 kr.**

Ýsa – Ostur – Rúgbrauðsmulningur

Fish brandade „Traditional Icelandic“

Haddock – Cheese – Rye breadcrumbs

Fiskur / Fish

Heimagerðar fiskibollur

3.500 kr.

Hrísgrjón – Karry sósa – Picklaður Skallotlaukur

Homemade fish cakes

Rice – Curry sauce – Pickled shallot

Kjötréttir / Meat courses

Svínarif „BBQ“

4.400 kr.

Franskar – Hrásalat – BBQ Sósa

Baby back pork ribs „BBQ“

French fries – Homemade coleslaw – BBQ Sauce

Kjúklingur í sítrónusmjöri

4.300 kr.

Kartöflur úr Þykkvabæ – Sítrónusmjör - spergilkál

Lemon Chicken

Local potatoes from Þykkvabær – Lemon butter - Broccoli

Hamborgarar / Hamburgers

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

Víkingur 140 gr. íslenskt nautakjöt 3.400 kr.

Salat - Tómatar - Ostur - Bernaise sósa - Beikon sulta

„The Viking“ 140 gr icelandic beef

Salad - Tomato - Cheese - Bernaise sauce - Bacon jam

Lambaborgari 3.300 kr.

Salat - Rauðlauk - Tómatar - Sýrðar gúrkur - Ostur - Hamborgarasósa

Local lamb burger

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

Heimagerður grænmetisborgari 3.300 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”

1.500 kr.

Þeyttur rjómi – Ávextir – Berja sósa

Skyr cake „Cheese cake“

Fruits – Berry sauce – Whipped cream

Gulróta kaka „Þessi gamla góða”

1.400 kr.

þeyttur rjómi – Karamellusósa

Carrot cake

whipped cream – caramel sauce

Súkkulaðikaka „brownie”

1.450 kr.

ís – Súkkulaðisósa

Chocolate cake

chocolate topping – icecream

Ísréttur

1.300 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>600 kr.</i>
<i>Kokteilsósa / Cocktail sauce</i>	<i>600 kr.</i>
<i>Bernaïse / Bernaïse sauce</i>	<i>600 kr.</i>
<i>Franskar / French fries</i>	<i>1.100 kr.</i>
<i>Ferskt salat / Fresh salad</i>	<i>1.100 kr.</i>
<i>Kartöflumús / Potato purée</i>	<i>900 kr.</i>
<i>Brauðkarfa / Bread basket</i>	<i>700 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 - Apple cider 4,5%	1200 kr.
Carlsberg Non alcohol 0.33	800 kr.
Pilsner 0.33 - 2,25 %	800 kr.

Rauðvín / Red wine

Ramon Bilbao Crianza	187,5ml	2200 kr.
Nero D'Avola - Italy	187,5ml	2200 kr.
Lindeman's Shiraz / Cabernet	187,5ml	2200 kr.
Ramon Bilbao Crianza	750ml	6600 kr.
Jean Paul Cotes du Rhone	750ml	6100 kr.
Ramon Bilbao Gran Reserva	750ml	9990 kr.

Hvítvín / White wine

Pinot Grigio	187,5ml	2200 kr.
Lindeman's Semillon/Chardonnay	187,5ml	2200 kr.
Ramon bilbao Sauvignon Blanc	glass	2200 kr.
Jean Paul demi-sec - France	750ml	6100 kr.
Ramon bilbao Sauvignon Blanc	750ml	6600 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.

Koníak / Cognac 3cl

Hennessy XO	3090 kr.
Hennessy VSOP	2090 kr.

Viskí / Whiskey 3cl

Bushmills Irish Whiskey	1300 kr.
Johnny Walker Red Label	1250 kr.
Bulleit Bourbon	1550 kr.

Snafs / Schnapps 3cl

Icelandic Legendary Schnapps Brennivín	1450 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	1800 kr.
Tea	500 kr.
Hot Chocolate with cream	750 kr.