

*Bistro Skógafoss*

*Dinner menu*

*Forréttir/ Starters*

**Súpa dagsins / Soup of the day** **2.100 kr.**

*spyrjið þjóninn / ask the waiter*

**Íslensk kjötsúpa** **2.500 kr.**

*íslenskt lambakjöt - grænmeti - bygg*

**Icelandic meat soup**

*local lamb - root vegetables - local barley*

**Grafið lamb** **2.900 kr.**

*ostur - sulta - salat blöð*

**Cured Lamb**

*cheese - jam - green mix*

**Reyktur lax** **2.900 kr.**

*epli - hrogn- jógurt dressing*

**Smoked salmon**

*apples - caviar - yogurt dressing*

## *Aðalréttir / Main courses*

### **Lamba skanki**

**5.900 kr.**

*smælki – hægeldaður laukur – sykurbriúnaðar rófur – lamba gljái*

### **Lamb shank**

*icelandic potatoes – onion confit – caramelized turnip – lamb sauce*

### **Kjúklingabringa**

**5.200 kr.**

*kartöflur úr Þykkvabæ – rósakál - sveppasósa*

### **Chicken breast**

*local potatoes from Þykkvabær – brussel sprouts – creamy mushroom sauce*

### **Bleikja**

**4.900 kr.**

*rófumauk – rósmarín gulrætur – pecan mulningur*

### **Arctic charr**

*turnip purée – rosmarin carrots – pecan crumble*

*Aðalréttir / Main courses*

**Lasagna „Gamla góða“**

**4.000 kr.**

*parmesean - þiklaður laukur - salat*

**Homemade Lasagna**

*parmesean - pickled onion - salad*

**Lambaborgari**

**3.600 kr.**

*hamborgarasósa - salat - rauðlaukur - tómatur - þiklaðar gúrkur*

**Lamb burger**

*hamburger sauce - lettuce - red onion - tomato - pickles*

**Tómato og basil spaghetti**

**3.500 kr.**

*Tómatar - Basil - Eggaldin - Parmesan*

**Tomato and basil spaghetti**

*Tomatoes - Basil - Aubergine - Parmesan*

**Grænmetisborgari**

**3.500 kr.**

*salat - ostur - tómatar - sýrðar gúrkur - sýrður rauðlaukur - hamborgarasósa*

**Veggie burger**

*salad - cheese - tomato - pickled cucumber - pickled red onion - burger sauce*

## *Eftirréttir / Desserts*

### **Skyr „ostakaka”**

**2.000 kr.**

*Þeyttur rjómi – Ávextir – Berja sósa*

### **Skyr cake „Cheese cake“**

*Fruits – Berry sauce – Whipped cream*

### **Blóðaappelsínu Crème Brûlée**

**2.100 kr.**

*kúlúís – valhnetur – sukkúlaðisósa*

### **Blood Orange Crème Brûlée**

*icecream – walnuts – chocolate sauce*

### **Epla strudel**

**2.100 kr.**

*heimagerður gelató ís – karmellusósa*

### **Apple strudel**

*homemade gelato icecream – caramel sauce*

### **Gelato Ís**

**2.000 kr.**

*þeyttum rjóma – sósa úr blönduðum berjum*

### **Homemade Gelato**

*whipped cream – mix berry sauce*