

Three course menu

a'la Bryggjan chef's

Ask the waiter about the menu

7.990

Paired wines

5.490

BRYGGJAN

Restaurant & Bar

STARTERS

Langoustine Soup

seafood – Dulse

2.590

Beef Tataki

Yuzu – Spicy Nuts – Coriander

Pickled Chillli – Spring Onion

2.590

Smoked Artic Charr

Dill – Puffed Rice – Pickled Mustard Seeds

Pickled Cucumber – Salmon Roe

2.490

Pork Belly

Puffed Pork Skin – Swede Puré – Puffed Barley

Beerpickled Fennel – Beer Sauce

2.590

Halloumi

Tomatoes – Rucola – Basil

Grilled Flatbread – Gazpacho

2.590

Smoked Carrots (V)

Carrot Puré – Puffed Barley

Pickled Cellery – Black Rice

2.390

Bryggju Salad (V)

Carrots – Pickled Onions – Black Rice

Spring Onion – Toasted Nuts & Seeds

Basil & Garlic – Blueberry Vinaigrette

Add Chicken for 490 kr

2.190

MAIN COURSES

Beef Tenderloin

Grilled Celeriac – Celeriac Puré – Hazelnuts

Pickled Pearl Onions – Horseradish – Broccoli – Port Sauce

6.290

Lamb Ribeye

Grilled Cabbage – Pickled Mustard Seeds

Toasted Pumpkin Seeds – Parsnip Puré – Pickled Shallot

Black Garlic – Demi Glace

5.990

Cod

Tomatoes – Barley Risotto – White Cabbage Puré

Langoustine Sauce

4.790

Roasted Cauliflower (V)

Pomegranate – Celeriac Puré – Black Rice

Blueberry Vinaigrette – Dukkah

3.690

Grilled Leek & Orange Fennel (V)

Pomegranate – Oranges – Quinoa

Beetroot Hummus – Dukkah

3.490

Langoustine Pasta

Seafood – Parsley – Chillli – Dulse

4.090

Tomahawk Beefsteak on the Bone

Grilled Celeriac – Celeriac Puré – Hazelnuts

Pickled Pearl Onions – Port Sauce

Dry Aged for 30 days

The Steak is served Medium Rare

Ask your waiter what sizes are available today

1.790 kr. per. 100g

PIZZA

Margherita

Sauce – Mozzarella

Olive Oil – Basil

2.690

Auður

Sauce – Chorizo

Camembert – Red Onion

Chilli Jam – Basil

3.390

Hildur

Sauce – Mozzarella

Grilled Chicken – Avocado

Spicy Mayo – Tomatoes

Spicy Nuts

3.390

Vegana

Sauce – Soya Mushrooms

Tomatoes – Red Onion – Siracha

Pickled Chillli – Basil

3.190

The Pond

Langoustine – Garlic – Yuzu

Parmegano – Basil

3.990

Canard

Sauce – Cheese – Duck Legs

Dates – Siracha Cream Cheese

Spicy Nuts

3.790