

**Burrata**

fíkjur, tómatar, basil olía & grillað súrdeigsbrauð  
2.990 kr

**Raudbedu Carpaccio**

hafra rjómaostur, granatepli & stökkir jarðkokkar  
2.390 kr

**Arancini**

stökkar risottobollur, villisveppir, feykir & arrabiata sósa  
2.190 kr

(V) Hægt að fá vegan útgáfu

**Kjúklingalífrar Crème Brûlée**

stökkt brauð, sætur laukur & fíkjur  
2.490 kr

# Smáréttir

**Klístradir BBQ Andavængir**

sellerýrótar- & epla hrásalat  
1.290 kr stykkid

**Margherita**

mozzarella, tómatar & basil  
2.290 kr

nauta carpaccio, feykir & klettasalat  
3.190 kr

# Pizzur

**Pommes**  
geitaostur, kartöflur, padrón pipar & blaðlaukur  
2.990 kr

(V) Hægt að fá vegan útgáfu

chorizo, rjómaostur & pikklaður chili  
2.990 kr

ön, heimalagaður ricotta, koríander, sætur rauðlaukur & trufflu mayo  
3.190 kr

**Hamburgari**

reykir ostur, sterkt tómatsósa, pikklaðar gúrkur & chili, japansk mayo  
2.890 kr

(V) Hægt að fá vegan útgáfu

# Til flíðar

Fransk ~~~~~ 790 kr  
Rósmarin smælki ~~~~ 790 kr  
Salat ~~~~~ 790 kr  
Padrón pipar ~~~~~ 790 kr

**Confit andalæri**

smælki í rósamarín mayo & hunangsgljáðar gulrætur  
4.290 kr

**Rigatoni**

kremaðir sveppir, spínat, trufflur & stökkt grænkál  
3.690 kr

Stökkt andarsalat  
gulrætur í hoisin, mandarínur, vorlaukur & granatepli  
3.990 kr

Láttu þjóninn þinn vita ef þú ert med einhver fæduofnæmi

**Nauta Carpaccio**

klettasalat, feykir, graskersfræ & ólífuóla  
2.590 kr

**Harpa & Önd**

pönnusteikt hörpuskel, stökk andarpura, brennt blómkálsmauk, döðlur & chili  
2.890 kr

# 3ja rétta matsedill

**Burrata**

fíkjur, tómatar, basil & súrdeigsbrauð

**Andarwellington**

kirsüberjasósa & gjáðar gulrætur

**Marengs & hvít súkkuladi**

hvítssúkkulaðimús, hindber & granatepli  
6.990 kr

(V) Hægt að fá vegan útgáfu

# Adalréttir

**Skelfisk linguini**

skelfisksósa, spínat & tómatar  
3.990 kr

**Andarwellington**

kirsüberjasósa & gjáðar gulrætur  
5.590 kr

# Tilvalid ad deila

**Flatbraud & sýrt grænmeti**

hummus, avókadómauk, tapenade & spínatídýfa  
2.290 kr

**Charcuterie**

prosciutto, grafin andarbringa, chorizo, tindur, geitaostur, sýrt grænmeti & flatbrauð  
3.490 kr

# Veldu medlæti

\* Bearnaise sósa, salat & franskar

Rósmarin sósa,

smealki í rósamarín mayo, gjáðar gulrætur

Basil-

mangósalda. \*

franskar

**Steikur**

Grillud Nautalund · 200g  
5.590 kr

Grillad Nauta Rib-eye · 300g  
5.990 kr

Grillad Lamba Prime Rib · 200g  
5.590 kr

# Eftirréttir

**Dökk súkkuladimús med appelsínum & chili**

hindber, möndlur & sjávarsalt  
1.990 kr

**Marengs & hvít súkkuladi**

hvítssúkkulaðimús, hindber & granatepli  
1.990 kr

**Makkarónur frá Sætum Syndum**

hindber, kampavín, salt-karamella, vanilla, pistasía  
1stk 390 kr  
3 stk 990 kr  
5 stk 1.590 kr

**Bökud ber med kampavíns- & pistasíu saboyenne**

hindberjasorbet  
1.990 kr

**(VE)****Burrata**

figs, tomatoes, basil oil &  
grilled sour dough bread

2.990 kr

**(V)****Beetroot Carpaccio**

oat cream cheese, pomegranate  
& crispy sunchoke

2.390 kr

**(VE)****Arancini**

crispy risotto balls, wild  
mushrooms, feykir & arrabiata  
sauce

2.190 kr

(V) Vegan option possible

**(N)****Chicken liver**

Crème Brûlée  
crispy bread, sweet  
onion & figs

2.490 kr

**(N)****Sticky BBQ  
Duck Wings**

celeriac- & apple cole slaw  
1.290 kr per piece

# Small Courses

**Beef Carpaccio**

rucola, feykir, pumpkin  
seeds & olive oil

2.590 kr

**Scallop & Duck**

pan fried scallop,  
crispy duck skin, burnt  
cauliflower purée, dates  
& chili

2.890 kr

## 3 course menu

**(N)****Burrata**

figs, tomatoes, basil  
& sour dough bread

**(N)****Duck Wellington**

cherry sauce & glazed  
carrots

**(N)****Marengue & white  
chocolate**

white chocolate mousse,  
raspberry & pomegranate

6.990 kr

(V) Vegan option possible

**(N)****Rigatoni**

mushrooms, spinach,  
truffles & crispy kale

3.690 kr

## Sides

reykir cheese, spicy ketchup,  
pickled cucumber & chili,  
japanese mayo

2.890 kr

(V) Vegan option possible

**Crispy duck salad**

carrots in hoisin, mandarins,  
spring onion & pomegranate

3.990 kr

# Main Courses

**Beef Carpaccio**

rucola, feykir, pumpkin  
seeds & olive oil

2.590 kr

**(N)****Shellfish linguini**

shellfish sauce, spinach  
& tomatoes

3.990 kr

**Scallop & Duck**

pan fried scallop,  
crispy duck skin, burnt  
cauliflower purée, dates  
& chili

2.890 kr

**(N)****Rigatoni**

mushrooms, spinach,  
truffles & crispy kale

3.690 kr

Please inform your waiter if you have any allergies

# To Share

**(VE)****Flatbread & pickled  
vegetables**

hummus, avocado,  
tapenade & spinach

2.290 kr

**(N)****Moules Frites**

mussels & fries

3.490 kr

**(N)****Charcuterie**

prosciutto, cured duck breast,  
chorizo, tindur, goats cheese,  
pickled vegetables og flatbread

3.490 kr

## 5 course tasting menu

For those who want to  
experience the magic  
of Duck & Rose

8.990 kr

**Catch of the day**

ask the waiter

3.990 kr

# Desserts

**(V)****Dark chocolate mousse  
with orange & chili**

raspberries, almonds & sea salt

1.990 kr

**(N)****Macaroons from  
Sætar Syndir**

raspberry, champagne,  
salt- caramel, vanilla,  
pistachio

1pc 390 kr  
3 pcs 990 kr  
5 pcs 1.590 kr

## Sides

\* Bearnaise, salad \*  
& fries

\* Rosemary glaze, baby  
potatoes in rosemary  
mayo & glazed  
carrots \*

\* Basil-mango  
salsa & fries \*

**(N)****Baked berries with  
champagne & pistachio  
saboyenne**

raspberry sorbet

1.990 kr

