

Bubbly

HOUR
16 – 18

Fröken Reykjavík
KITCHEN · BAR

KAMPAVÍN / CHAMPAGNE



Veuve Clicquot Brut	2.100 / 11.500
Veuve Clicquot Rosé	12.500
Drappier Brut Nature	11.100
Piper-Heidsieck Brut	11.500
Piper-Heidsieck Essentiel Blanc de Blanc	11.900
Charles Heidsieck Brut	13.500
Philipponnat Royale Réserve Rosé	13.500
Philipponnat Blanc de Noirs	15.500
Bereche Brut Reserve	16.500

*Reykt þorskhrögn með stökkum kartöfluflögum fylgir hverri kampavínsflösku sem er keypt.

Smoked cod roe with crispy potato chips comes with every bottle of champagne purchased.

KOKTEILAR / COCKTAILS

GARDEN GIMLET	2.200
MOSCOW MULE	2.200
ESPRESSO MARTINI	2.200
SPRITZ	2.200
<i>Aperol / Limoncello / Sarti Rose</i>	

LÉTTVÍN / WINE



Hvítvín / White	1.100 / 5.500
Rauðvín / Red	1.100 / 5.500
Freyðivín / Sparkling	1.100 / 5.500

BJÓR / BEER

GULL LITE	900
Lager 4,4%	
BOLI	900
Vienna Brown Lager 4,6%	

BORÐA / EAT

BUBBLE & MEZE

Tilvalið að deila / Perfect for sharing

Prosecco flaska og Meze platti
Prosecco bottle and Meze platter
6.900

Veuve Clicquot Brut og Meze platti
Veuve Clicquot Brut & Meze platter
12.900