

# Menu/ Matsedill

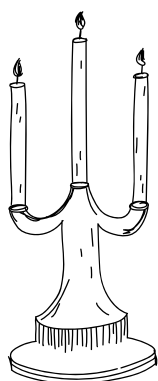
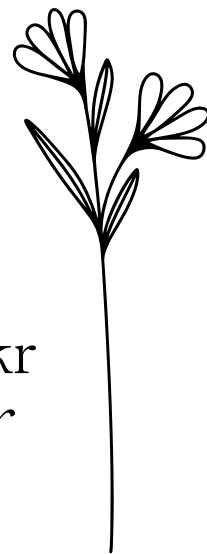


NES BRASSERIE

EST — 2024

FUSION OF ICELANDIC AND  
INTERNATIONAL CUISINE

## SNARL/SNACKS



-Marineraðar ólífur.....790 kr  
*Marinated olives.....790 kr*

-Kryddaðar hnetur & möndlur 790 kr  
*Spiced nuts & almonds.....790 kr*

-Djúpsteikt smælki, andafita &  
bakaður hvítlaukur.....1.490 kr  
*Deep fried baby potatoes, duck fat &  
baked garlic.....1.490 kr*

-Djúpsteiktar tempura rækjur,  
hoisin majó.....1.890 kr  
*Deep fried tempura shrimps with  
hoisin mayo.....1.890 kr*



-Kjúklingavængir í klístraðri kóreskri  
bbq sósu (8 stk).....2.090 kr  
*Chicken wings in Korean bbq sauce  
(8 pcs).....2.090 kr*



# Menu Matsedill



## SMÁRÉTTIR/SMALL COURSES

-**Bakaður Camembert** borinn fram með grilluðu brauði  
.....3.190 kr

*Baked camembert served with grilled bread....3.190 kr*

-**Pretzel** borið fram með jalapeno-ostasósu.....2.390 kr

*Pretzel served with jalapeno cheese dip.....2.390 kr*

-**Kjúklinga-gyoza** með hoisin kremi & sesamfræjum  
(6 stk).....2.390 kr

*Chicken gyoza with hoisin mayo & sesame seeds  
(6 pcs).....2.390 kr*

-**Grænmetis gyoza** með hoisin kremi & sesamfræjum  
(6 stk).....2.090 kr

*Vegetable gyoza with hoisin mayo & sesame seeds...  
(6 pcs).....2.090 kr*

-**Nautabrisket**, papriku og gulrótarmauk, stökkir  
jarðskokkar & sýrð sinnepsfræ.....3.390 kr

*Beef brisket, pepper and carrot purée, crispy  
sunchokes and pickled mustard seeds....3.390 kr*

-**Sjávarréttasúpa** með blönduðu sjávarfangi:  
smærri skammtur 2.890 kr....stærri skammtur 3.590 kr

*seafood soup with mixed seafood:  
small portion...2.890 kr.....Large portion....3.590 kr*

# Menu Matsedill

## FLATBRAUÐ/FLATBREADS

**Nautacarpaccio á flatbrauði**, bakað hvítlauks-aioli, klettsalat, furuhnetur & parmesan.....3.590 kr

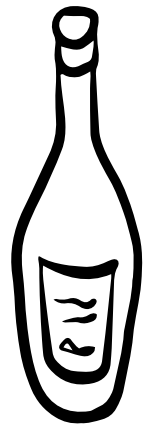
***Beef carpaccio on flatbread, baked garlic aioli, rucola, pine nuts and parmesan.....3.590 kr***

**Rifið andalæri á flatbrauði**, japanskt majó, klettsalat, sýrður perlulaukur & stökkur hvítlaukur....3.590 kr

***Pulled duck leg on flatbread, Japanese mayo, rucola, pickled pearl onion, crispy garlic.....3.590 kr***

**Saltbakaðar rauðrófur á flatbrauði**, bakaður hvítlaukur, klettsalat, ristaðar möndlur, sýrð sinnepsfræ & parmesan.....3.190 kr

***Salt baked red beets on flatbread, baked garlic, rucola, roasted almonds & parmesan.....3.190kr***



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## STÆRRI RÉTTIR/BIGGER COURSES

-Grilluð nautalund & nautabrisket,  
seljurótamauk, smælki, gljáðar gulrætur &  
soðgljái...5.990 kr

*Grilled beef tenderloin & beef brisket, celeriac  
purée, baby potatoes, glazed carrots and demi  
glace....5.990 kr*

-Ofnbökuð langa, seljurótamauk, smælki,  
grillaðar gulrætur & sítrónu-timjan froða.....5.490  
kr

*Oven baked ling, celeriac purée, baby potatoes,  
grilled carrots & lemon-thyme foam.....5.490 kr*

-Rifið naut í kartöflubrauði, ostasósa,  
léttþykklað hvítkál, smælki og aioli.....3.490 kr

*Pulled beef in potato bread, cheesy sauce,  
lightly pickled white cabbage, baby potatoes and  
aioli.....3.490 kr*



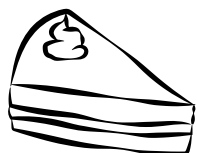
-Saltbakaðar rauðrófur og gulrófur,  
gulrótarpurée, smælki, rauðrófugljái &  
basilolía.....5.090 kr

*Salt baked red beets & rutabaga, carrot purée,  
baby potatoes, beet glaze & basil oil.....5.090 kr*

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## EFTIRRÉTTIR / DESSERTS

-Norræn ostakaka,  
mysingsfroða & bakað hvítt  
súkkulaði.....2.190 kr



*Nordic cheesecake,  
“mysings” foam & baked white  
chocolate.....2.190 kr*



-Súkkulaðitart, pistasíur &  
vanilluís.....2.190 kr  
*Chocolate tart, pistachios &  
vanilla ice cream.....2.190 kr*



-Sorbet, kristallað hvítt  
súkkulaði & ber.....2.190 kr  
*Sorbets, crystalized white  
chocolate & berries.....2.190 kr*

