



## Desserts and Beyond



## Eftirréttir - *Desserts*

### **Ís - Ice cream**

Fjórar tegundir af ís, með ferskum ávöxtum og berjum  
*4 kinds of house recipe ice cream surrounded by exotic fruits*

1.600 ISK

### **Skógarber-Forest berry**

Skógarberjakaka  
*Forest berry cake*

1.800 ISK

### **Súkkulaði - Chocolate**

Heit súkkulaði „fondant“ með vanilluís  
*Hot chocolate „fondant“ with vanilla ice cream*

2.000 ISK

### **Brulée - Brulée**

Mokka crème brulée  
*Mocca crème brulée*

2.000 ISK

### **Mango, súkkulaði og skyr - Mango, chocolate and skyr**

Mango, súkkulaði og skyrkaka  
*Mango, chocolate and „skyr“ cake*

2.000 ISK

## **Dessert wines**

Torres Moscatel Oro 6 cl	800 ISK
Chateau Disznókó Tokaji Aszú 6 cl	2.100 ISK
Chateau Lafaurie Peyraguey 2004 6 cl	1.900 ISK
Vidal Icewine 6 cl	2.200 ISK

## **Coffee**

Cafe Americano	400 ISK
Cappucino	450 ISK
Cafe Latte	450 ISK
Espresso	400 ISK (500 ISK Double)

## **Coffee drinks**

Irish coffee	1.800 ISK
Mexican coffee Kahlua, tequila, coffee, cream	1.800 ISK
Cafe Leonard Sachs Grand Marnier, kалуha, coffee, cream	1.800 ISK
Cafe Royal Brandy, brown sugar, coffee, cream	1.800 ISK



## **Sherry & Port**

Dry Sack Medium Dry Sherry	700 ISK
Old indvalid Sandeman Port	600 ISK
Porto Barros 10 annos Port	1.100 ISK
Grahams Tawny 30 years Port	2.400 ISK

## **Avecs**

Baileys	700 ISK
Limoncello di Capri	1.100 ISK
Cointreau	1.200 ISK
Grand Marnier	1.200 ISK

## **Cognac & Calvados**

Remy Martin VSOP	1.500 ISK
Boulard Calvados Pays d'Auge X.O.	1.500 ISK
Camus XO	3.400 ISK
Martell Noblige	3.800 ISK

*Ask also for our entire selection „From the Bar“*

