


# KONSÚLAT

DINING ROOM

## Léttari réttir

Sesarsalat	
Romain lauf, brauðteningar, parmesan	2.900 kr.
Bættu við grillaðri kjúklingabringu	1.000 kr.
Laxa tartar	
Epli, avókadó, sesam vinaigrette	3.100 kr.
Nauta carpaccio	
Truffluolía, sterkur parmesan, klettsalat, kapers pestó	3.100 kr.
Djúpsteyktur camembert Konsúlat	
Blandað salat, sultuð trönuber	2.400 kr.
Klúbbsamloka	
Tómatar, salat, stökkt beikon, kjúklingur, franskur	3.100 kr.
Blómkálsvængir með grænkera chorizo 	
Sterk sósa, reyktar rauðrófur	2.900 kr.

## Aðalréttir

Nautalund, 200 gr.	
Franskar, smjör að hætti yfirmatreiðslumanns, portobello sveppir	6.400 kr.
Val um sósu: béarnaise, pipar- eða villisveppasósu	
Hamborgari	
200 gr „Dry-aged“ Tómat, súrsaður laukur, salat, franskur	3.900 kr.
Lamba konfekt	
Franskar, salat, með hunangs-timíangljáa	6.200 kr.
Val um sósu: béarnaise, pipar- eða villisveppasósu	
Íslenskur lax	
Aspas, rötargrænmeti, rauðrófu-sinnepsgljái, kartöflu smælki	4.800 kr.
Sjávarréttar linguini	
Kolkrabbi, kræklingur, hvítvínssósa, gambas-rækjur, humar	4.500 kr.



Vegan

## Heimboð konsúlsins

Fjögurra rétta sérvalinn matseðill

10.900 kr.

## Meðlæti

Rötargrænmeti	1.100kr.
Smælki	1.100kr.
Franskar	1.100kr.
Béarnaise sósa	500kr.


## Eftirréttir

Heslihnetu súkkulaðikaka	2.300 kr.
Crème brûlée	2.300 kr.
Frönsk sítrónubaka	2.300 kr.

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## Lighter courses

Caesar salad	
Baby gem leaves, croutons, parmesan cheese	2,900 ISK
Add grilled breast of chicken	1,000 ISK
Salmon tartare	
Apple, avocado, sesam vinaigrette	3,100 ISK
Beef carpaccio	
Truffle oil, aged parmesan, rocket salad, caper pesto	3,100 ISK
Club sandwich	
200 gr „Dry-aged“ Tomato, lettuce, bacon, chicken, fries	3,100 ISK
Deep-fried Camembert Consulat	
Mixed leaves, cranberry chutney	2,400 ISK
Cauliflower wings with vegan chorizo 	
Spicy sauce, smoked red beetroots	2,900 ISK

## Mains

Beef tenderloin, 200 g	
Fries, portobello, beurre Maître d'Hôtel	6,400 ISK
Sauces: béarnaise, peppercorn or wild mushroom	
Hamburger	
tomato, pickled onions, lettuce and fries	3,900 ISK
Lamb cutlets	
Fries, salad, honey-thyme glaze	6,200 ISK
Sauces: béarnaise, peppercorn or wild mushroom	
Icelandic salmon	
Asparagus, root vegetables, baby potatoes, beetroot mustard glaze,	4,800 ISK
Seafood linguini	
Squid, mussels, gambas, langoustine and white wine sauce	4,500 ISK

## The Consul Dinner party experience

Four course chef's choice

10,900 ISK

## Sides

Root vegetables	1,100 ISK
Fries	1,100 ISK
Baby potatoes	1,100 ISK
Béarnaise sauce	500 ISK

## Desserts

Hazelnut chocolate cake	2,300 ISK
Crème brûlée	2,300 ISK
French lemon pie	2,300 ISK