



# VÍNLISTI

## Wine list

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<b>Rauðvín / Red Wine</b>	<b>glas/glass</b>	<b>flaska/bottle</b>
Angelo D'abruzzo .....	1.890 kr. ....	7.400 kr.
Le Grand Chapelain .....	2.190 kr. ....	8.400 kr.
Ramon Bilbao Crianza .....	2.490 kr. ....	9.300 kr.
Masi Campofiorin .....		9.900 kr.
Muga Reserva .....		13.900 kr.
Maison Champy .....		14.900 kr.
Muga Gran Reserva Prado Enea .....		25.900 kr.
Pio Cesare Barolo .....		33.900 kr.
Louis Jadot Clos Vougeot Grand Cru .....		39.900 kr.
Chateau Giscours 3rd Cru Classé .....		42.900 kr.

### **Hvítvín /white wine**

Angelo .....	1.890 kr. ....	7.400 kr.
The Last Stand .....	2.190 kr. ....	8.400 kr.
Leyda Garuma .....	2.590 kr. ....	10.900 kr.
Ramos Alvarinho .....		11.500 kr.
Domaine Laroche S.martin Chablis .....		13.900 kr.
Henri Bourgeois Sancerre .....		14.400 kr.
Chateau Fuisse Le Clos .....		23.700 kr.
Louis Jadot Chablis "Blanchot" Grand Cru .....		26.900 kr.
Von Winning Jesuitengarten Gg .....		29.900 kr.

### **Rósavín / Rosé**

Barone Montalto Filarino Rose .....	1.890 kr. ....	7.400 kr.
Willm Rose Reserve .....		8.400 kr.
Muga Rosado .....		9.900 kr.

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### Freyðivín/ Sparkling

wineglas/glass flaska/bottle

Piccini Prosecco Extra Dry .....1.990 kr.....7.600 kr.

Cuné Cava Brut Rosé.....8.400 kr.

Moillard Crémant Prestige Brut.....10.100 kr.

### Kampavín / Champagne

Pierre Gimonet & Fils .....4.300 kr.....15.900 kr.

Pierre Gimonet & Fils .....5.900 kr.

Pol Roger Réserve Brut .....23.900 kr.

Pierre Gimonet & Fils .....25.900 kr.

Dom Perignon Brut .....69.000 kr.



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# BJÓR

## Beer



### Kranabjórar / Draught Beer

0,5 l

0,3 l

Carlsberg.....	1.890 kr.....	1.490 kr.
Tuborg Classic .....	1.890 kr.....	1.490 kr.
Gull Lite.....	1.890 kr.....	1.490 kr.

### Flöskubjór / Bottled Beer

Tuborg Grøn.....	1.690 kr.
Tuborg Gold .....	1.790 kr.
Calsberg Elephant.....	1.890 kr.
Egils Gull.....	1.690 kr.
Boli Premium.....	1.790 kr.
Úlfur Ipa .....	1.790 kr.
Somersby.....	1.790 kr.

### Ölverk Flöskubjór / Bottled Beer

Ölverk Eilífur.....	1.490 kr.
Ölverk Rótandi - ipa.....	1.490 kr.
Ölverk Rauðhver- red ale .....	1.490 kr.
Ölverk Grænihver - pistasíu skyr sour.....	1.490 kr.



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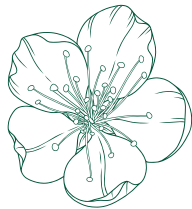
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# GOS OG SAFAR

## Sodas & juices

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Pepsi .....	690 kr.
Pepsi Max.....	690 kr.
Appelsín / Orange.....	690 kr.
Maltöl.....	750 kr.
Kristall / Sparkling Water.....	690 kr.
7'Up.....	690 kr.
Pilsner (Low Alcohol).....	850 kr.
Appelsínusafi / Orange Juice.....	650 kr.
Eplasafi / Apple Juice.....	650 kr.
Tonic water .....	650 kr.
Ginger Ale.....	650 kr.
Óáfengur bjór.....	950 kr.





# ÁKAVÍTI OG SNAPSAR

## Aquavit & schnapps

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Verð (3 cl/5,5 cl)

**AALBORG JUBILÆUMS 40%** .....1.450/2.550 kr.

Ljósugullíð, hálfþurrt, meðalfylling. Sætgrösugur keimur af dilli og kóriander.  
*Golden aquavit with refined taste of dill and coriander.*

**AALBORG DILD 38%** .....1.450/2.550 kr.

Létt og milt. Dill, sítróna og anis.  
*Crystal clear with a pure, fresh aroma of dill, lemon and anise.*

**AALBORG TAFFEL 45%** .....1.650/2.750 kr.

Gullið, ósætt. Kúmen, fennel og heitt eftirbragð.  
*Pure aroma of caraway and fennel.*

**AALBORG PORCSE 40%** .....1.650/2.750 kr.

Kryddaður bragðheimur. Mjög beiskt eftirbragð.  
*Very rich and has a bitter aftertaste.*

**GAMMEL DANSK 38%** .....1.590/2.700 kr.

Brúnn, þurr og miðlungsbeiskur, meðalfylling. Kakó, lakkrís, kanill, negull.  
Milt spritt, langt eftirbragð.  
*"Old Danish" bitter. With herbs and spices including star anise, nutmeg, ginger, laurel, cinnamon and others*

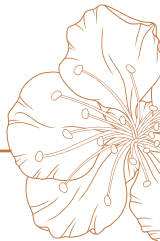
**LYSHOLM LINIE AQUAVIT 41,5%** .....1.650/2.750 kr.

Ljósugullíð með miðlungsfyllingu, þurrt. Kúmen, krydd, tunna. Heitt eftirbragð.  
*Aged in sherry casks and shipped as deck cargo on a 6-month long journey.*

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# ÁKAVÍTI OG SNAPSAR

## Aquavit & schnapps

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Verð (3 cl/5,5 cl)

**LYSHOLM LINIE DOUBLE CASK PORT 41,5%** ..... 1.790/2.900 kr.

Kopargyllt. Anís, appelsínubörkur, létt eik. Vottur af vanillu, karamellu og ávöxtum.

*Rich taste with vanilla, anise, orange, oak, dried fruit and caramel.*

**E. MUNCH AQUAVIT 40%** ..... 1.650/2.750 kr.

Mjög ballanserað ákavíti frá Löten. Vanilla, kaffi, þurrkaðir ávextir.

*Well balanced from Löten. Vanilla, coffee, and dried fruit.*

**ÍSLENSKT BRENNIVÍN 37,5%** ..... 1.450/2.550 kr.

Þetta gamla góða. Tært, milt með sætum kúmenkeim.

*Iceland's signature distilled beverage. Pure aroma of caraway.*

**64° BLUEBERRY 21%** ..... 1.990/3.200 kr.

Dimmrautt. Íslensk aðalbláber, þétt og sæt fylling, milt og ljúft berjabragð.

*Dark red. Icelandic foraged bilberries, full bodied and sweet, intense natural taste of bilberries*

**64° RHUBARB 21%** ..... 1.990/3.200 kr.

Lifrænn íslenskur rabarbari, sætur og náttúrulegur

*Organic Icelandic rhubarb, sweet and natural.*

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# KAFFI OG TE

## Coffee & tea

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Uppáhellt kaffi.....	600 kr.
Americano.....	750 kr.
Ristretto.....	600 kr.
Espresso.....	600 kr.
Macchiato.....	650 kr.
Cappuccino.....	850 kr.
Café Latte.....	900 kr.
Te.....	650 kr.
Auka skot.....	150 kr.
Irish Coffee.....	2.800 kr.
After Hours.....	2.800 kr.

(Ákavíti, Grand Marnier, kaffi, rjómatoppur)

Cognac or liqueurs with the coffee? - ask our waiters



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