



Brautarholt 22; 105 Reykjavík; Iceland  
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## Please notice!!!

We serve water with the food for free, all other drinks are not included in the prices (this applies also for coffee/tea).

### P&P Brautarholt group menu 2016

Valid 01.01.'16 to 31.12.'16. Note: for reference the nr. is sufficient.

#### # 101 (Soup/Beef/Chocolate cake)

Starter: Soup of the day. Main: Tenderloin of beef with sautéed mushrooms, pearl onion and red wine sauce. Desert: French chocolate cake with whipped cream and fresh fruits = ISK 7.700

#### # 102 (Tapas/Lamb/Skyr cake)

Starter: Icelandic Tapas dish (4 kinds). Main: Grilled lamb with wild mushrooms, Hasselback potatoes and Icelandic herb sauce. Desert: Skyr cake with blueberry jam and white chocolate. = ISK 7.100

#### # 103 (Lobster soup/Chicken/Pancake)

Starter: Creamy lobster soup with roasted lobster. Main: Grilled chicken breast rosemary with glazed vegetables, potatoes and Madeira sauce. Desert: ICELANDIC pancake with ice cream, whipped cream and berry compote. = ISK 6.700

#### # 104 (Onion soup/Pork/Chocolate cake)

Starter: Onion Soup A la Skólabrú. Main: Grilled tenderloin of pork with mashed potatoes and pepper sauce. Desert: French chocolate cake with whipped cream and fresh fruits. = ISK 6.900

#### # 105 (Goose carpaccio/Salted cod/Pancake)

Starter: Goat's cheese salad with fennel, walnuts, olives and grapes. Main: Roasted salted Cod comfit garlic mashed potatoes, 5 spice orange & liquorice sauce. Desert: ICELANDIC pancake with ice cream, whipped cream and berry compote. = ISK 6.900

#### # 106 (Risotto/Salmon/Skyr cake)

Starter: Risotto, with mixed wild mushrooms and parmesan. Main: Crispy salmon with basil & tomato salsa and lemon crème cheese potatoes. Desert: Skyr cake with blueberry jam and white chocolate. = ISK 6.900

#### # 107 (Goose carpaccio/Seawolf/Pancake)

Starter: Goat's cheese salad with fennel, walnuts, olives and grapes. Main: Seawolf with mango, chilly and ginger sauce, roasted vegetables and rice. Desert: ICELANDIC pancake with ice cream, whipped cream and berry compote. = ISK 6.900

#### **NEW** # 108 (ICELANDIC sample buffet)

Creamy lobster soup with roasted lobster. Samples from the ICELANDIC buffet (5 kinds), served at the table. Main: Two more substantial dishes of ICELANDIC lamb and a Seawolf. Dessert: Skyr cake with blueberry jam and white chocolate. (ICELANDIC specialty) = **ISK 7.500**



## Adventure "DUCK"

**Starter:** Oven baked bacalao with butter-fried sliced potatoes, Parma ham, olives and cherry tomatoes.

**Main:** Roast duck bigarade with green string beans and baked potatoes.

**Dessert:** Tiramisu. = ISK 7.700

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## Special Events

**We can offer catering out of our restaurant for all kinds of occasions, even out in the countryside.**

**Breakfast:** We bring the food and all the catering equipment as well as cutlery, dishes and glasses..

**Brunch:** Our "Brunch" offer you the possibility to create an experience that will last for the rest of your day.

**Price per person (min 10 pax) = ISK 4.100**

**Dinner or banquet:** We can meet all kinds of occasion, from rough outdoor grill to sophisticated gatherings.

**Our staff can wait on tables as well as take care of the catering.**



**We offer a variety of group menus to suit a wide range of tastes & budgets.**

If there is something that you don't see on the menus, please let us know as our management team would be happy to speak with you about customizing your menu to suit your occasion.

### LUNCH TWO COURSE MENUS:

#### # 111 (Seawolf/Chocolate cake)

**Main:** Seawolf with mango, chilly and ginger sauce, roasted vegetables and rice risotto with mixed wild mushrooms, Parmesan.

**Desert:** French chocolate cake with whipped cream and berries compote or Icelandic Skeyr“ cake with fresh berries. = ISK 3.500

#### # 112 (Chicken or pork salad/Pancake)

**Main:** Warm chicken (or pork upon request) salad, lime, chilli, coriander, roasted sesame seeds and rice.

**Desert:** ICELANDIC pancake with ice cream, whipped cream and berry compote. = ISK 3.500

#### # 113 (Lunch buffet for groups)

Two selections of Soup of the day, freshly baked bread, the salad bar. Two selections of herring, Fresh fish of the day, Lamb, Chicken, Vegetarian. Potatoes, rice sauces and vegetables. Cake of the day. = ISK 2.800 Attn. ISK 3.600 on weekends

### Here are some of our characteristics:

- Good food for a reasonable price
- Fast and good service
- Lunch offers between 11:30 and 14:00
- Menu between 11:30 and 22:00 every day
- A family friendly restaurant
- Good facilities and fast service for big and small groups, main dining are seats 100 persons and separate room can take up to 30 persons.
- Parking for buses
- Group menu
- Economic offers for groups

