

Exclusively farmers local food

Starter:

1. *The Globetrotting*
Cured goose breast from the farm
ISK 1790
2. *The Nature-Lover*
The unique Iceland moss soup - Lichen hand-picked in Möðrudalur
ISK 1290
3. *Soup of foreign influence at the farm*
Coconut milk, Icelandic root-vegetables and interesting spices
ISK 1290

Main courses:

1. *Soup of the original Icelanders*
Lamb-meat soup with vegetables, served with homemade bread
ISK 2290
2. *Fresh taste of the Farmers river*
Pan-fried Arctic char (*Salmo alpinus*), served with fresh spices and dill-flavored mashed potatoes and Icelandic salad
ISK 4790
3. *Holuhraun lava ribs*
Grilled lamb-chops with potatoes, salad and bernaise sauce.
ISK 4190
4. *Aroma of the Smoke shack*
Lamb smoked over dried sheep dung, served with traditional Icelandic side dishes
ISK 3990
5. *Villi the wild stag – hunted by the farmer in the breadth of Modrudalur*
Reindeer steak as smooth as it gets. Served with the best combination of trimmings. ISK 7490
6. *Outlaws favorite*
Fillet of a mountain lamb served with potatoes, a vegetable gratin and salad
ISK 5900
7. *Shepherds Birthday*
Goose breast – the hunters way of cooking it !
ISK 6490

Deserts:

1. *Möðrudalurs Survivor*
Rhubarb pie with cream and homemade ice cream
ISK 1290
2. *Vatnajokull*
Ice-cream with fresh fruits
ISK 1290
3. *Skyrgámur the mischievous lad* - Traditional Icelandic whipped skyr with cream. ISK 1290

