



ELDHÚSIÐ  
RESTAURANT

ANNO 1903  
GISTIHÚSIÐ  
LAKE HOTEL EGILSSTADIR

*Hádegismatseðill*

*Lunch MENU*

*Opitð / open from 11:30 - 15:00*

## Hádegismatseðill



### Forréttir - Starters


#### RISARÆKJUSÚPA PRAWN SOUP

Risarækjusúpa með enoki sveppum, lemongrass, grænu karrý og kókosrjóma.

(Spurðu um vegan útgáfu) 

*Spicy prawn soup with enoki mushrooms, lemon grass, green curry, and coconut cream. (ask for vegan version)*

Prawn soup: 2.590,- kr

Vegan soup : 1.990,-kr 

#### RAUÐRÓFUR & GEITAOSTUR BEETROOT & GOAT CHEESE

Reyktar rauðrófur og geitaostur með pecan hnetum, súrsuðum lauk og kirsuberja vinaigrette.

*Smoked beet roots and goat cheese with pecan nuts, pickled onion, and cherry vinaigrette.*

2.190,- kr

### Léttir réttir - Light Lunch

#### RISARÆKJUSALAT PRAWN SALAD

Grillaðar risarækjur á salati með vínberjum, melónu, gúrku, papriku, döklu, parmesan og jarðsveppamajónesi.

*Grilled prawns on a salad with grapes, melon, cucumber, bell pepper, dates, parmesan and truffle mayonnaise.*

3.390,- kr

#### KJÚKLINGUR & FETAOSTUR CHICKEN & FETA CHEESE

Grillað kjúklingalæri með sætri katöflu, fetaosti, súrsuðum lauk, klettasalati, kasjúhnetum og sinneps vinaigrette.

*Grilled chicken thighs with sweet potato, feta cheese, pickled onion, rucola, cashews, and mustard vinaigrette.*

3.990,- kr

#### NAUTAHAMBORGARINN THE BEEF BURGER

Nautahamborgari 150gr. með osti, beikoni, salati, gúrku, papriku, döklu, whiskey gljáa og majónesi. Borin fram með frönskum

*Beef hamburger 150gr. with cheese, bacon, salad, cucumber, bell pepper, date pure, whiskey glaze and mayonnaise. Served with fries.*

3.390,- kr

### Aðalretti - Main course

#### HNETUSTEIK & PERLUBYGG NUT STEAK & PEARL BARLEY

Hnetusteik með perlubyggi, wasabi pestó, súrsuðum rauðrófum, blómkáli, klettasalati og hnetuvinaigrette.

*Penut steak with pearl barley, wasabi pesto, pickled beetroot, cauliflower, rucola and nut vinaigrette.*

4.190,- kr

#### LAMB & BLÁBER LAMB & BLUEBERRIES

Lambamjaðamsteik með kartöflumús, kartöflusnakki, hunangsgljáðum rófum,

poppuðu kínóa, bláberja- og timijan soðgljáa.

*Lamb sirloin with, potato pure, crispy potatoes, honey glazed golden beets, popped quinoa and blueberry-and thyme glaze..*

5.590,- kr.

#### FISKUR DAGSINS FISH OF THE DAY

Spyrjið þjóninn hvaða fiskur er í boði í dag.

*Please ask the waiter what catch we have for today.*

4.390,- kr

#### NAUT OG BEARNAISE BEEF AND BEARNAISE

NautaRibeye 250gr með salati, steiktu grænmeti, stökku kartöflum og bearnaise sósu.

*Beef Ribeye 250gr with salad, fried vegetables, crispy potatoes and bearnaise.*

5.990,- kr.



## Hádegismatseðill

### Til hliðar On the side

**STÖKKAR FRANSKAR**   
CRISPY FRENCH FRIES

990,- kr

**SÆTKARTÖFLU FRANSKAR**  
SWEET POTATO FRIES

Toppaðar með chilli majónesi og parmesan osti.

Topped with chili mayonnaise and parmesan cheese.

990,- kr

**SALAT**   
SALAD

Grænt salat með gúrku, vínberjum, papriku og ólífuolíu.

Green salad with grapes, bell pepper, cucumber and olive oil.

1.290,- kr

**SÓSUR**  
SAUCES


Kokteil sósa / Special Icelandic sauce

Jarðsveppa majónesi / Truffle mayonnaise

Eldpipar Majónesi / Chilli mayonnaise

Bearnaise sósa / Bearnaise sauce

Hvítlauks mæjónesi / Aioli 

Sítrónu majónesi / Lemon mayonnaise 

Allar sósur / All sauces

350,- kr

### Af barinum From the bar

#### GOÐDRYKKIR / SOFT DRINKS

Coke/Coke zero 0,3ml	490,- kr
Pepsi/Pepsi max 0,3ml	490,- kr
7up free 0,3ml	490,- kr
Appelsín/Orange soda 0,3ml	490,- kr
Malt 0,3ml	490,- kr
Kristall/Sparkling soda 0,3ml	490,- kr
Tonic 0,2ml	600,- kr
Engiferbjór/Ginger beer 0,2ml	600,- kr
Engifer öl/Ginger ale 0,2ml	600,- kr
Epla- eða appelsínusafi 0.3ml/ apple- or orange juice	450,- kr

#### LETTVINS GLÖS / GLASS OF WINE

Hvítvín Hússins/ house wine white 187ml	1.690 - kr
Rauðvín Hússins/ house wine red 187ml	1.690,- kr
Piccini Prosecco 200ml	1.690,- kr
Moet e Chandon brut Imperial 200ml	4.390,- kr

#### BJÖR Á KRANA/DRAFT BEERS

Gull LITE 0,4ml - 4,4%	1.100 - kr
BOLI 0,4ml - 5,6%	1.300,- kr
Bjór vikunnar/Beer of the week 0,4ml	1.300,- kr

#### BJÖR Í FLÖSKU/BOTTLED BEER

Brío 0,33 - 4,7%	1.200 - kr
AUSTRI - Herðubreið 0,33 - 4,0%	1.450,- kr
KHB brugghús - Borghildur lager 0,33 - 4,7%	1.450,- kr
Snorri 0,33ml - 5,3%	1.450,- kr
Úlfur 0,33ml - 5,9%	1.200,- kr
Somersby Blackcurrant 0,33ml - 4,5%	1.200,- kr
Galdur lime 0,33ml - 4,5%	1.200,- kr
Non alcoholic beers - Please ask the waiter what we have today.	690,- kr

## Hádegismatseðill Lunch menu

### Eftiréttir Desserts

#### ÁSTARALDIN & HINDBER

Passion vegan ostakaka með kexmulning og hindberjum.  
*Passion vegan cheesecake with crumble and raspberries.*  
1.790,- kr

#### SÚKKULAÐI & KARAMELLA

Súkkulaðikaka með karamellu og pistasíum.  
*Chocolate cake with caramel and pistachios.*  
1.790,- kr

#### KAKA DAGSINS

Spurðu þjónin okkar hver kaka dagsins er í dag.  
*Ask our waiter what cake we have for today.*  
1.190,- kr

#### HEIMAGERÐIR ÍSAR HOMEMADE ICECREAMS AND SORBETS

- Bláberja krapís - Blueberry sorbet 
- Vanillu ís - Vanilla icecream
- Baileys ís - Baileys icecream
- Hindberja krapís - Raspberry sorbet 
- Basil Krapís - Basil sorbet 

Ein kúla með kexmulning og berjum:  
*One scoop with crumble and berries:*  
850,- kr



### KAFFIDYRKKIR & TE COFFEE DRINKS & TEE



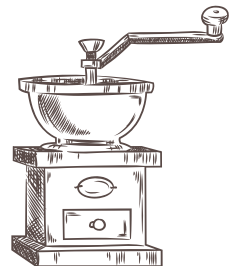
Te / Tea	490,- kr
Kaffi /Americano	550,- kr
Espresso	490,- kr
Cappuccino	680,- kr
Cafe Latte	680,- kr
Sviss mokka	790,- kr
Chai Latte	690,- kr
Dirty Chai Latte	810,- kr
Heitt súkkulaði / Hot chocolate	710,- kr
Ískaffi / Icedcoffee	990,- kr



### SÍRÓP/SIRUP

- Vanillu / Vanilla
- Súkkulaði / Chocolate
- Kókos / Coconut
- Karamellu / Caramel
- Herslihnetu / Noisette
- Kanil / Cinnamon

100,- kr



VIÐ EIGUM HAFRAMJÓLK  
Í KAFFIÐ  
WE HAVE OATMILK FOR  
THE COFFEE

