

Bar seðill

Bar MENU



ANNO 1903
GISTIHÚSIÐ

LAKE HOTEL EGILSSTADIR

HOTEL • RESTAURANT • SPA



Smárettir
Kokteilar
kaffi
öbl.



Al barjum - from the bar



GOSDRYKKIR / SOFT DRINKS

Pepsi/Pepsi max 0,3l	550,- kr
Coke/Coke light 0,3l	550,- kr
7up free 0,3l	550,- kr
Appelsín/Orange soda 0,3l	550,- kr
Kristall/Sparkling soda 0,3l	490,- kr
Malt 0,3l	650,- kr
Tonic 0,2l	600,- kr
Engiferbjór/Ginger beer 0,2l	600,- kr
Engiferöl/Ginger ale 0,2l	600,- kr
Epla- eða appelsínusafi 0.3l/ apple- or orange juice	450,- kr

BJÓR Á KRANA / DRAFT BEERS

Gull LITE 0,4l - 4,4%	1.300,- kr
BOLI 0,4l - 5,6%	1.500,- kr
Bjór vikunnar/Beer of the week 0,4l	1.600,- kr



Eftirettir Desserts



DÖKKT SÚKKULAÐI & HINDBER DARK CHOCOLATE & RASPBERRY

Dökkt súkkulaði frauð með sultuðum berjum og hindberja sorbet.

Dark chocolate mousse with red currants and raspberry sorbet.

2.190,- kr.

MARMARA - OSTAKAKA & RABARBARI MARBLE CHEESE CAKE & RHUBARB

Maramara-ostakaka með rabarbarasorbet, piparkökumulning, kanilkremi og sultuðum berjum.

Marble cheese cake with rhubarb sorbet, ginger cookie crumble cinnamon ganache and sweet berries.

2.190,- kr.

SKYR & BASILÍKA "SKYR" & BASIL

Skyr frauð með sítrónugeli, marengs og basil krapís.

"Skyr" mousse with lemon gel, meringue and basil sorbet.

2.190,- kr

HEIMAGERÐIR ÍSAR HOMEMADE ICECREAMS AND SORBETS

Vanillu ís - Vanilla icecream

Baileys ís - Baileys icecream

Hindberja krapís - Raspberry sorbet

Basil Krapís - Basil sorbet

Rabarbara sorbet - rhubarb sorbet



Ein kúla með kexmulning og berjum:

One scoop with crumble and berries:

890,- kr

Bar seðill Bar menu



FRÁ / FROM
11:30 - 22:00



Beikonvafðar döðlur og eldpirar. 6 stk

Bacon wrapped dates and chili. 6pc

2.090,- kr

Sætar kartöflu franskar með eldpiparmajónesi & parmesan osti.

*Sweet potato fries with chili mayonnaise
and parmesan cheese.*

1.390,- kr

Stökkar franskar kartöflur.

Crispy french fries.

1.100,- kr

SÓSUR SAUCES

Kokteil sósa / Special Icelandic sauce

Jarðsveppa majónesi / Truffle mayonnaise

Eldpipar Majónesi / Chilli mayonnaise

Jarðsveppa Hollandaise / Truffle hollandaise

Hvítlauks mæjónesi / Aioli

Allar sósur / All sauces

350,- kr

Al barjum - from the bar



HVÍTVÍN - WHITE WINE

Barone Montalto Pinot Grigio 187ml	1.790,- kr
Hvítvín Hússins / house white wine 187ml	1.890,- kr

RAUÐVÍN - RED WINE

Barone Montalto nero d'avo'la 187ml	1.890,- kr
Rauðvín Hússins / house red wine 187ml	1.990,- kr

FREYÐIVÍN & RÓSAVÍN - SPARKLING WINE AND ROSÉ

Piccini prosecco 200ml	1.990,- kr
Moët & chandon Brut Imperial 200ml	5.390,- kr
Mateus 187ml	1.990,- kr
Rósavín Hússins / house Rosé 150ml	1.890,- kr

BJÖR Í FLÖSKU / BOTTLED BEER

Brío 0,33l - 4,7%	1.400,- kr
AUSTRI - Lager 0,33l - 4,8%	1.550,- kr
AUSTRI - Skessa 0,33l - 7,2%	1.850,- kr
KHB - Borghildur lager 0,33l - 4,7%	1.550,- kr
Snorri 0,33l - 5,3%	1.550,- kr
Úlfur 0,33l - 5,9%	1.600,- kr
Garún - Stout 0,33l - 11,5%	2.290,- kr
Somersby Cider 0,33l - 4,5%	1.300,- kr
Óáfengur bjór / Non alcoholic beers	690,- kr

Please ask the waiter what we have.

KAFFIDYRKKIR & TE
COFFEE DRINKS & TEA



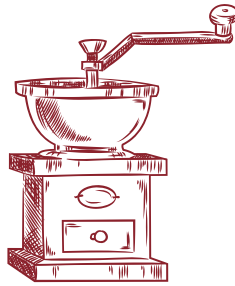
Te / Tea	550,- kr
Kaffi /Americano	650,- kr
Espresso	600,- kr
Cappuccino	750,- kr
Cafe Latte	750,- kr
Sviss mokka	850,- kr
Chai Latte	850,- kr
Dirty Chai Latte	950,- kr
Heitt súkkulaði / Hot chocolate	890,- kr
Íslatte / Ice Latte	1.190,- kr



SIRÓP/SIRUP

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

150,- kr



VIÐ EIGUM HAFRAMJÓLK
Í KAFFIÐ
WE HAVE OATMILK FOR
THE COFFEE



Bar seðill
Bar menu

FRÁ / FROM

11:30 - 22:00



**Grillaðar risarækjur með parmesan,
jarðsveppamajónesi og kryddjurtum. 4
stk**

*Grilled prawns with parmesan, truffle
mayonnaise and herbs. 4pc*

2.590,- kr

**Andavorrúllur með kóriander, eldpipar-
og jarðsveppasósu. 6 stk.**

*Duck spring roll with cilantro, chilli- &
truffle sauce. 6pc.*

2.990,- kr

**Hummus með kóriander, súraldin og
sesamfræjum. Borið fram með brauði.**

Hummus with cilantro, lime and sesame.

Served with bread.



1.990,- kr

**Bakaður Brie ostur með hnetu blandi og
hrútaberjasírópi.**

*Baked Brie cheese with mixed nuts &
brambleberry sirup.*

2.190,- kr

Kokteilar Cocktails



EFFIRRÉTTAR KOKTEILAR/DESSERT COCKTAILS

Espresso martini

Espresso - vodka - karamellusíróp - Kahlua.

Espresso - vodka - caramel syrup - Kahlua.

2.900,- kr

Creme brullé martini

Vodka - líkjör 43 - vanillu síróp - creme brulé.

Vodka - licor 43 - vanilla sirup - creme brulé.

2.900,- kr

Carajillo

Espresso - líkjör 43.

Espresso - licor 43.

2.300,- kr



Irish coffee

Kaffi - Jameson viskí - púðursykur - þeyttur rjómi.

Coffee - Jameson whiskey - brown sugar - whipped cream.

2.700,- kr

GIN KOKTEILAR/GIN COCKTAILS

KHB - Gin frá Borgarfirði Eystra - Tonic - súraldin.

KHB - Gin from Borgarfjörður Eystri - Tonic - lime.

2.200,- kr

Sevilla orange Gin - ylliblómablóma líkjör - greip gos.

Sevilla orange gin - elderflower liqueur - pink grapefruit
soda.

2.500,- kr

Bombay Gin - Tónik - sítrónubörkur - einiber

Bombay Gin - Tonic - lemon peel - juniper berries.

2.200,- kr

Kokteilar Cocktails



'GÁFENGIR KOKTEILAR/NON ALCOHOLIC COCKTAILS

"Suðræn sveifla / Southern sunset

Appelsínusafi - ananassafi - súraldin safi -

sítrónusafi - greanadine - sykursíróp.

orange juice - pineapple juice - lime juice -

lemon juice - grenadine - sugar syrup.

1.200,- kr

Ástar skrímslið / Passion monster

Ástaraldin - Vanillu síróp - sótavatn.

Passion - vanilla sirup - sparkling water.

1.200,- kr

Rabarbara Rósa / Rhubarb Rose

Rabarbara síróp - Hindberja mauk - súraldin -

Tónik

Rhubarb syrup - raspberry purré - lime - Tonic

1.200,- kr

STERKT ÁFENGI/STRONG LIQUOR

	3cl
Vodka	1.500,- kr
Bacardi Carta Blanca	1.600,- kr
Bacardi Carta Oro	1.600,- kr
Bombay Gin/KHB- Gin	1.800,- kr
Gordon's gin / Tanqueray gin	1.700,- kr
Sevilla orange Gin	1.700,- kr
Jameson/Jack Daniels	1.900,- kr
12 - 16 Yo whiskey	2.300 / 3.800- kr
Cognac VS	2.100,- kr
Cognac VSOP	2.300,- kr
Cognac XO	3.800,- kr
Sierra Tequila	1.500,- kr
Casamigos Tequila	2.100,- kr

Kokteilar Cocktails



KOKTEILAR HÚSSINS / HOUSE COCKTAILS

"Spicy lover"



Dökkt romm - Passoa - eldpirar síróp - engifer öl.

Dark rum - Passoa - chili syrup - Ginger ale.

2.700,- kr

"Mango bliss"



Vodka - mango líkjör - súraldinsafi - appelsínusafi - ylliblóma síróp.

Vodka - mango liqueur - lime juice - orange juice - elderflower syrup.

2.700,- kr

"Love potion"



Vodka - ferskju líkjör - trönuþerjasafi - sítrónusafi.

Vodka - peach liqueur - cranberry juice - lemon juice.

2.700,- kr

"Hugo Boss"



Ylliblóma líkjör - rabarbara síróp - hindberjamauk - prosecco - ávextir.

Elderflower liquor - rhubarb syrup - raspberry purée - prosecco - fruits.

2.700,- kr

"Winnie the pooh"



Gin - hunang - sítrónusafi - ferskulíkjör.

Gin - honey - lemon juice - peach liquor.

2.700,- kr

Kokteilar Cocktails



KLASSÍSKIR KOKTEILAR / CLASSIC COCKTAILS

Mojito



Ljóst romm - hráskykur - súraldin - mynta - sótavatn.

Light rum - raw sugar - lime - mint - sparkling water.

2.700,- kr

Aperol Spritz



Aperol - Prosecco - sótavatn - appelsína.

Aperol - Prosecco - sparkling water - orange.

2.700,- kr

Whiskey sour



Bourbon Viský - eggjahvíta - sítrónusafi -

sykursíróp - angostura bitter.

Bourbon whiskey - egg white - lemon juice -

sugar syrup - angostura bitter.

2.900,- kr

Negroni



Gin - Campari - vermút - appelsínubörkur.

Gin - Campari - Vermouth - orange peel.

2.900,- kr

Paloma



Tequila - súraldinsafi - sykursíróp - bleikur greip safi.

Tequila - lime juice - sugar syrup - pink grapefruit juice.

2.900,- kr

"Héraðs múldýr" / Mule



Vodka - súraldinsafi - engiferbjör.

Vodka - lime juice - ginger beer.

2.900,- kr

