



Rock 'n' Troll Bistro Dinner Menu



FOSSATÚN

Country Wagon	1300
<i>Smoked salmon on pesto home baked rye bread with a mix of artichokes, capers and red onion, horseradish sauce and parsley.</i>	
Mushroom Soup - starter/main course	1200/1800
<i>Creamy soup with Icelandic mushrooms</i>	
Lamb Goulash Soup - starter/main course	1400/2400
<i>Lamb, tomato, red pepper, potatoes, garlic, cumin and onion.</i>	
Chicken Curry Soup – starter/main course	1300/2200
<i>Chicken, apple, onion, carrot, ginger, chili, red pepper, coconut milk & curry</i>	
Plokkfiskur - Fish Stew Gratin small/big	1900/2600
<i>Cod in white sauce with onion, potatoes and cheese gratin with salad, honey glazed carrots and home baked rye bread.</i>	
Green Elf	2300
<i>Spinach, chickpeas, paprika, zucchini, onion, ginger, chili, couscous and salad.</i>	
Fossatún Lambstew	2700
<i>Slow cooked leg of lamb meat spiced with rosemary, paprika & mustard mixed in potatoes, mushroom, carrots and celery served with fried egg and salad.</i>	
Fish & Chips	1900
<i>Deep fried battered cod with french fries, spicy sauce and lemon.</i>	
Breaded Fillet of Sole	2600
<i>Bread crumped fillet of sole with shrimps & remoulade- hash brown potatoes honey glazed carrots and salad.</i>	
Salmon Fillet	3200
<i>with creamy vegetable mix (carrots, leek, mushrooms, garlic), sweet potato puree, garlic butter & salad</i>	
Chicken Breast	3200
<i>Marinated in mild oriental spices, served with balsamic and honey fried vegetable, (red onion, paprika, green apple) sweet potato puree and salad.</i>	
Lamb Fillet	3800
<i>Specially marinated with sweet potato puree, balsamic and honey fried vegetable, (red onion, paprika, green apple), garlic butter & salad</i>	



***A Duo is a meal for one, with emphasis on local food and world spices.
Two separate dishes from our kitchen. One great main course.***

Traditional Duo 2700

Lamb Goulash Soup - Lamb, tomato, red pepper, potatoes, garlic, cumin and onion and potatoes. **Plokkfiskur - Fish Stew Gratin** - Cod in white sauce with onion, potatoes and cheese gratin, salad, honey glazed carrots and home baked rye bread.

Local Duo 2700

Mushroom Soup, creamy with Icelandic mushrooms and **Lamb Stew** spiced with rosemary, potatoes, mushroom, carrots and celery served with fried egg and salad.

(In duos: soups can be replaced with chicken curry soup)

Troll Burger 2400

200 gr. BBQ marinated cheeseburger with red onion, tomato, pickles and french fries

Ogress Burger 1600

120 gr. BBQ marinated cheeseburger with red onion, tomato, pickles and french fries

The Funky Burger 1900

Pulled lamb meat 140 gr. with cheese, red onion, tomato, pickles and french fries.

Elf Burger 1900

Homemade vegan burger with red onion, tomato, pickles and french fries

French fries small/big 600/1000

Deserts

Apple Tart 900

Warm French Chocolate Cake 900

Skyr Cake with berries 900

All cakes come with whipped cream –*extra*: ice cream ball 300

Local Ice Cream 900

Two balls of ice cream with fresh fruits

Hot drinks

Tea 350

Cafe Americano 400

Espresso/double 350/400

Cappuccino/double 450/500

Cafe latte/double 450/500

Macchiato 450

Swiss Mocha 550

Hot Chocolate with cream 550

Irish Coffee (Whiskey) 1100

Orange Coffee (Cointreau) 1100

Fossatún Special (Bailys and Whiskey) 1100