

The home away from home. - Enjoy our relaxed atmosphere and authentic food.

Fulfilling various cultural and individual needs is our ambition.

Brautarholt 22; 105 Reykjavík; Iceland

Sími/tel.: +354 551 1690 potturinn@potturinn.is





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

Note: reserve the right to change without further notice

101 (Starter/Beef/Triple scoop ice cream)

Starter: Marinated and smoked salmon with dill and chantelle sauce. Main: Tenderloin of beef with sautéed mushrooms, pearl onion and red wine sauce. Dessert: Triple scoop ice cream with fresh fruit, chocolate sauce and whipped cream. = ISK 8.700

102 (Tapas/Lamb/Skyr cake)

Starter: Icelandic Tapas dish (4 kinds). Main: Grilled lamb with wild mushrooms, Hasselback potatoes and Icelandic herb sauce. Dessert: Icelandic Skyr cake with blueberry jam and white chocolate. = ISK 8.000

103 (Lobster soup/Chicken/Pancake)

Starter: Creamy lobster soup with roasted lobster. Main: Grilled chicken breast rosemary with glazed vegetables, potatoes and Madeira sauce. Dessert: Icelandic pancake with ice cream, whipped cream and berry compote. = ISK 7.700

104 (Onion soup/Pork/Chocolate cake)

Starter: Onion Soup á la Skólabrú. Main: Grilled tenderloin of pork with mashed potatoes and pepper sauce. Dessert: Chocolate cake with whipped cream and fresh fruits. = ISK 7.800

105 (Goat cheese salad/Salted cod/Chocolate soufflé)

Starter: Goat cheese salad with fennel, walnuts, olives and grapes. Main: Roasted salted Cod comfit garlic mashed potatoes, 5 spice orange & liquorice sauce. Dessert: Chocolate soufflé with ice cream and fresh fruits. = ISK 8.000

106 (Risotto/Salmon/Ice cream)

Starter: Risotto, with mixed wild mushrooms and parmesan. Main: Crispy salmon with basil & tomato salsa and lemon crème cheese potatoes. Dessert: Triple scoop ice cream with fresh fruit, chocolate sauce and whipped cream. = ISK 7.800

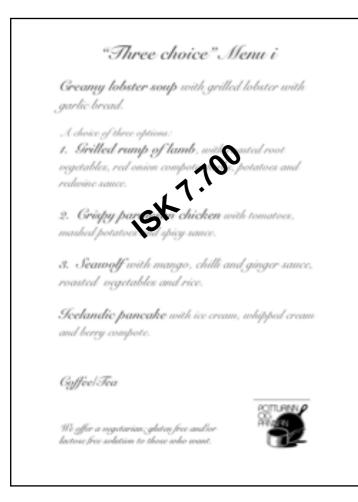
107 (Goat cheese salad/Seawolf/Pancake)

Starter: Goat cheese salad with fennel, walnuts, olives and grapes. Main: Seawolf with mango, chilly and ginger sauce, roasted vegetables and rice. Dessert: Icelandic pancake with ice cream, whipped cream and berry compote. = ISK 7.800

108 (ICELANDIC sample buffet)

Creamy lobster soup with roasted lobster. Samples from the ICELANDIC buffet (5 kinds), served at the table. Main: A choice between two more substantial dishes either ICELANDIC lamb or Seawolf. Dessert: Skyr cake with blueberry jam and white chocolate. (ICELANDIC specialty) = **ISK 8.500**





Most popular dinner solutions:



Special Events

We can offer catering 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 4.700**

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.



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.

Dessert: Chocolate cake with whipped cream and berries compote or Icelandic Skyr" cake with fresh berries. = **ISK 3.800**

112 (Grilled chicken/Pancake)

Main: Grilled chicken dressed with rosemary,

mashed potatoes and madeira glaze

Dessert: ICELANDIC pancake with ice cream, whipped cream and berry compote. = **ISK 3.800**

113 (Lunch buffet for groups)

Two selections of Soup of the day, freshly baked bread, the salad bar. Fresh fish of the day, Meat, Chicken, Vegetarian. Potatoes, rice, sauces and vegetables. Cake of the day. = **ISK 3.100 Attn. ISK 3.800 on weekends**

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.

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 90 persons and separate room can take up to 26 persons.
- Parking for buses
- Group menu
- Economic offers for groups

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