

# VON

MATHUS & BAR

## KOKTEILAR

<b>ANANAS MOJITO</b>	<b>2800</b>
Kranakokteill/On draft - Plantation pineapple romm, lime, sykur, mynta, sóða	
<b>APEROL SPRITZ</b>	<b>2500</b>
Kranakoteill/On draft - Aperol, prosecco, sóða	
<b>ESPRESSO MARTINI</b>	<b>2900</b>
Espresso vodka, kaffilíkjör/coffee liqueur, baileys, espresso skot	
<b>SEASONAL KRANAKOTEILL</b>	<b>2800</b>
Seasonal draft cocktail	

## KRANABJÓR/DRAFT

	400ML
<b>VON</b>	<b>1700</b>
Session Pale Ale 4,7%	
<b>BRÍÓ</b>	<b>1500</b>
Pilsner 4,7%	
<b>BREYTilegur KRANI</b>	
Seasonal - ask waiting staff	

## FLÖSKUBJÓR/BOTTLES

	330ML
<b>EGILS LITE</b>	<b>1400</b>
Gluten Free Lager 4,4%	
<b>PILSNER URQUELL</b>	<b>1500</b>
Pale Lager 4,4%	

## HAPPY HOUR!

Alla daga frá 16:00 til 18:00

Brío - pilsner	1200
Léttvín - Malbec/Pinot Grigio/Rosé	1300
Gordon's Gin & Tonic	1500
Kranakokteill - Draft cocktail	2200

## HÁDEGISTILBOÐ

Alla virka daga frá 11:30 til 14:00

Brío - pilsner	1200
Léttvín - Malbec/Pinot Grigio/Rosé	1300


## GOS/SOFT DRINKS

Pepsi, Pepsi Max, 7-up, Kristall sparkling water, Appelsín orange soda, Malt, Cranberry juice, Tonic, Ginger Ale, Ginger Beer	<b>550</b>
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## ÓÁFENGIR DRYKKIR / NON ALCOHOLIC DRINKS

<b>PERONI 0%</b>	<b>800</b>
Lager	
<b>BRÍÓ 0,5%</b>	<b>800</b>
Wheat Ale	
<b>EGILS PILSNER 2,25%</b>	<b>620</b>
Pilsner	
<b>HEIMAGERT LÍMONAÐI</b>	<b>1200</b>
Homemade Lemonade	
<b>ÁSTARALDIN 'LÍMONAÐI'</b>	<b>1300</b>
Passion Fruit 'Lemonade'	
<b>SPRITZ-ISH! 0,2%</b>	<b>1500</b>
Classic 'apertivo' spritz	
<b>DAIQUIR-ISH! 0,2%</b>	<b>1500</b>
Classic lime daiquiri	
<b>BASIL SMASH</b>	<b>1700</b>
Everleaf marine, basil, sykur, sítróna	
<b>VON SOUR</b>	<b>1700</b>
Everleaf forest, sítróna, sykur, eggjahvíta	
<b>VINADA ROSÉ SPARKLING 0%</b>	<b>2200</b>
Tempranillo - Spain / 200 ml	
<b>VINADA</b>	<b>2200</b>
<b>CRISPY CHARDONNAY 0%</b>	
Chardonnay - France / 200 ml	

## BARSNAKK

<b>ÓLÍVUR</b>	<b>990</b>
	
<b>HNETUMIX</b>	<b>990</b>
Rósmarín, sjávarsalt	
<b>HARÐFISKUR</b>	<b>1400</b>
Peytt smjör, hvannarfræ	



# LÉTTVÍN WINE LIST

## HVÍTVÍN/WHITE

	150ML	750ML
<b>ANGELO</b> Pinot Grigio - Italy	<b>1790</b>	<b>7200</b>
<b>LE PICHARROT</b> Organic Chardonnay - France	<b>1990</b>	<b>7900</b>
<b>LA CHATEAU</b> Sauvignon Blanc - France	<b>1990</b>	<b>7900</b>

## BUBBLUR/SPARKLING

	200ML	750ML
<b>BOTTEGA</b> Prosecco Brut - Italy	<b>2400</b>	
<b>MARTINI PROSECCO</b> Italy		<b>6900</b>
<b>TOMMASI</b> Prosecco Brut - Italy		<b>7800</b>
<b>FRANCOIS MARTENOT</b> Crémant de Bourgogne Brut - France		<b>8500</b>
<b>VINADA CRISPY CHARDONNAY 0%</b> Chardonnay - France	<b>2200</b>	

## RAUÐVÍN/RED

	150ML	750ML
<b>TRAPICHE</b> Malbec - Argentina	<b>1790</b>	<b>7200</b>
<b>PAUL MAS 1892 ROUGE</b> Organic Cabernet Sauv. - France	<b>2190</b>	<b>8500</b>
<b>FRANCOIS MARTENOT</b> Pinot Noir - France		<b>8800</b>
<b>VIÑA ARDANZA RESERVA</b> Tempranillo - Spain	375ML <b>5200</b>	750ML <b>10500</b>
<b>TOMMASI</b> Ca'florian Amarone - Italy		<b>14900</b>

## RÓSAVÍN/ROSÉ

	150ML	750ML
<b>DOMAINE DE LA BAUME</b> Pinot Noir Rosé - France	<b>1790</b>	<b>7200</b>
<b>VINADA ROSÉ SPARKLING 0%</b> Tempranillo - Spain	200ML <b>2200</b>	

## DESSERT DRYKKIR

Irish coffee - Jameson	<b>2600</b>
French coffee - Grand Marnier	<b>2600</b>
Royal coffee - Cognac	<b>2600</b>
Grappa	<b>1800</b>

