

hjá Jóni restaurant

FOUR-COURSE FESTIVE MENU

DEER CARPACCIO

Pistachios, mizuna, red wine glaze and Feykir 24+ 🍷

LANGOUSTINE SOUP

Green apples, crème fraîche and dill 🍷

HJÁ JÓNI WELLINGTON

Puff pastry, mushrooms, beef tenderloin and Parma ham

“MÖNDLUGRAUTUR”

Risalamande with a hidden surprise for a lucky guest

Cherries, almonds 🍷

Price per person: 14,900

🍷 Gluten-free

All prices are in ISK and include service charge and VAT.
Please inform your server of any allergies or intolerances before placing your order.

hjd Toni restaurant

FOUR-COURSE VEGETARIAN MENU

BEETROOT CARPACCIO

Goat cheese, dill, hazelnuts, red wine 🍷

WILD MUSHROOM SOUP

Wild mushrooms, crème fraîche, sunchoke 🍷

SWEET POTATO AND NUT ROAST

Fennel salad, cauliflower purée, cinnamon, pecans

“MÖNDLUGRAUTUR”

Risalamande with a hidden surprise for a lucky guest

Cherries, almonds 🍷

Price per person: 14,900

*Vegan options available by request

🍷 Gluten-free

All prices are in ISK and include service charge and VAT.
Please inform your server of any allergies or intolerances before placing your order.