



COUNTRY HOTEL **ANNA**

THE CHEF AND LOCAL HOST *EINAR ÞÓR JÓHANSSON* BIDS YOU THE WARMEST WELCOME TO THE RESTAURANT AT HOTEL ANNA. HERE WE FIRST AND FOREMOST FOCUS ON PERSONAL SERVICE AND UNIQUE EXPERIENCE.

WE EMPHASIZE IN HAVING OUR INGREDIENTS ALWAYS THE FRESHEST ONE AVAILABLE. THEREFORE, WE GET MOST OF THEM FROM NEARBY SURROUNDINGS, LOCAL FARMERS AND FISHERMAN, ALL LOCATED WITHIN 100 KM RADIUS FROM THE HOTEL. THIS WAY WE GUARANTEE THAT THE FOOD ON YOUR PLATE IS ALWAYS FRESH AND PURE.

HOTEL ANNA IS A FAMILY FARM FROM 1901. IT IS CURRENTLY BEING HELD BY THE FIFTH GENERATION. THE RESTAURANT WAS OPENED IN 2001; AFTER REMODELING THE OLD HOUSE AND THE STABLE (THE RESTAURANT) BUILT IN 1926. WE KEEP THE HOTEL FURNISHED AS OF OLD TIMES TO GIVE A AUTHENTIC ICELANDIC EXPERIENCE.

WE HOPE YOU WILL ENJOY THE SERVICE AND YOUR MEAL. ALL COMMENTS ARE WELL APPRECIATED.

STARTERS

SMOKED HOUSE „TRINITY“ 1.700 KR.

DIJON - HOMEMADE PICKLES - LETTUCE

RICE „ÁLL ROSSE“ 1.500 KR.

TOMATO SAUCE - CREAM - SALVIA

SOUPS

COMES WITH HOME BAKED BREAD AND BUTTER

LOBSTER SOUP 2.200 KR.

ICELANDIC LOBSTER - WHIPPED CREAM - DILL OIL

SOUP OF THE DAY 1.500 KR.

ASK THE WAITER

ICELANDIC TRADITIONAL LAMB SOUP 1.800 KR.

LOCAL LAMB - LOCAL BARLEY - GROUND VEGETABLES

SALADS

HORSE „KOBİ KOBİ“ 1.650 KR.

PICKLE ONION - ICELANDIC CHEESE - ROCKET

VEGETERIAN 1.300 KR.

MIX OF ICELANDIC VEGETABLE

MAIN COURSES

CHICKEN SATAY 2.900 KR.

RICE – VEGETABLES – SOUR CREAM

HONEY PORKBELLY 2.800 KR.

POTATOES – CREAMY MUSHROOM – TURNIP

FISH OF THE DAY 3.100 KR.

ASK THE WAITER

BEEF RIBS 3.300 KR.

ROASTED POTATOES – BEEF JUS – ROSTED NUTS

LOCAL LAMB „FILLE“ 3.500 KR.

POTATO CAKE – PARSNIP PURÉE – RED WINE SAUCE

VEGETARIAN / VEGAN OPTIONS AVAILABLE 2.200 KR

ASK THE WAITER

ANNA'S CHEF CHOICE 3 COURSES 5.500 KR.

LET THE CHEF DECIDE

DESSERTS

RHUBARD PIE „ANNA'S FAVORITE“ 900 KR.

RHUBARD FROM THE GARDEN – CHOCOLATE TOPPING – ICE CREAM

ICELANDIC CHEESE 1.200 KR.

SELECTION OF CHEESES – TOAST – FRESH HERBS

SKÝR CAKE 900 KR.

BAILEYS – WHIPPED CREAM – CARAMEL

MIX OF HOMEMADE ICE CREAM 800 KR.

CHOCOLATE – FRUITS – CRUMBLE

SPIKED COFFEE COCKTAILS

COFFEE ROYAL 2.300 KR.

COFFEE - HENNESSY COGNAC - WHIPPED CREAM

HOT COCOA 1.500 KR.

CAPTAIN MORGAN RUM - HOT CHOCOLATE - WHIPPED CREAM

IRISH COFFEE 1.500 KR.

BUSHMILLS IRISH WHISKEY - COFFEE - BROWN SUGAR - WHIPPED CREAM

SWISS MOCCA 700 KR.

ESPRESSO - HOT CHOCOLATE - WHIPPED CREAM - CARAMEL SYRUP