



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

ANNA'S LOBSTER SOUP 2.300 KR.

LOBSTER - WHIPPED CREAM - LEMON

SOUP OF THE DAY 1.800 KR.

ASK THE WAITER

„GREEN GARDEN“ SALAD 1.800 KR.

FRESH SALAD - TOMATOES - CUCUMBERS - ICELANDIC CHEESE - BALSAMIC VINEGAR

MAIN COURSES

LOCAL LAMB „FILLE“ 4.500 KR.

POTATO PURÉE - RED WINE GLACE - ROASTED VEGETABLES

FRESH FISH FROM THE SEA 4.100 KR.

FRIED POTATOES - TURNIP PURÉE - CUCUMBER SAUCE

VEGGIE STEAK 3.500 KR.

POTATOES - ROASTED VEGETABLES - CREAMY MUSHROOM SAUCE

DESSERTS

RHUBARD PIE „ANNA'S FAVORITE“ 1.100 KR.

CHOCOLATE TOPPING – ICE CREAM

MIX OF HOMEMADE ICE CREAM 1.000 KR.

WHIPPED CREAM – CHOCOLATE OR CARAMEL TOPPING

SPECIAL OFFER

ANNA'S LOBSTER SOUP & LOCAL LAMB „FILLE“

6.000 KR.