



Open daily 9am-11pm
(Sunday and Monday 9am-10pm)
Kitchen 11:30am-9pm
Breakfast daily 10am-11am
(Thursday and Friday 9am-11am)
(available earlier for groups on request)
Dish of the day weekdays to 3pm
Happy hour daily 4pm-7pm & 10-11pm

fb & ig: kaffi.laekur
www.laekur.is

Sourdough flatbakes

Fresh homemade dough with no yeast or additives. Gluten free option usually available on request. Not recommended for severe Gluten allergy.

Little Red Hen 2.960.-

Bake with chicken, premium bacon, green pesto, cheese and pizza sauce. Topped with salad, pickled shallots, cherry tomatoes, garlic sauce, and parmesan.

Shawarma Bake 2.960.-

Bake with slow cooked pulled lamb, shawarma sauce, cheese and onion. Topped with salad, pesto, beetroots, pickled red cabbage, pickled chilli, coriander and garlic sauce.

Sausage Master 2.960.-

Bake with pizza sauce, premium bacon and spiced sausage, mushrooms, cheese, onion and mozzarella.

No meat (discount) -710.-

Smoked Trout bake 2.960.-

Bake with traditionally smoked arctic char, pickled shallots, salad, green pesto, horseradish sauce, boiled egg, and dill.

Hashed Fish bake 2.760.-

Bake with Hashed Fish, garlic butter, cheese, crumbled rye bread, béarnaise sauce, cherry tomatoes and salad with pesto.

Chorizo Calzone 2.590.-

Folded flatbake filled with cheese, chorizo, garlic butter and pickled chilli. Topped with parmesan, green pesto and salad on the side.

Nut bake 2.760.-

Bake with cheese, mozzarella, tomatoes, onion, eggplant, mushrooms, olives and shawarma sauce. Topped with mixed nuts and wasabi sesame seeds.

On the side

Small side salad with pesto	980.-
Sweet potato fries with sauce	980.-
Deep Fried potatoes	980.-
Olives	570.-
Mixed nuts	470.-
Remoulade (vegan)	450.-
Garlic/Chilli mayo (vegan)	180/265.-
Pesto	285.-
Benaise sauce/cocktail sauce	150.-

Many dishes contain nuts or traces of nuts. Please inform us of any allergy or intolerance.

Fish & meat

Beef direct from farm and fish from local fishmonger.

We bake the brioche bread fresh without additives

Two course meal 4.150.-

Main course, soda drink and a cake of your choice.

Crusted Plaice 3.060.-

Fried plaice (flatfish) in crumbs with homemade remoulade, potatoes and fresh salad with pesto.

Mountain Burger 2.960.-

160 gr. quality beef from a local farmer by Esja mountain with Tindur cheese, caramelized onions, garlic sauce and mustard in homemade brioche bread with salad, pesto and sweet potato fries.

With bacon +395.-

Vegan Chilli/garlic mayo - on the side +265.-

- Also available in a keto version

Lamb Burger 2960.-

Pulled lamb with BBQ sauce, coriander, pickled red cabbage and chilli in homemade brioche. bread. Served with sweet potato fries and salad with pesto.

- Also available in a keto version

Hashed Fish 2.745.-

Traditional hashed fish with béarnaise sauce, cheese, fresh salad with pesto and rye bread with butter

Lamb Chops 3.060.-

Available Friday-Sunday while supplies last (only after 3pm on weekends). 4 pieces of lamb chops from Sölvanes in Skagafjörður. Served with asparagus, fried potatoes and cold béarnaise sauce.

Chicken salad 2.850.-

Salad with chicken, premium bacon, potatoes, onion, fresh cherry tomatoes, croutons, pickled shallot onion, pesto, tomato sauce, garlic sauce and parmesan.

- Also available in a keto version

Add ons

Chilli/garlic mayo - vegan on the side	+265.-
Extra meat or cheese topping	+395.-
Extra vegetable topping	+235.-

Many dishes contain nuts or traces of nuts. Please inform us of any allergy or intolerance.

Children menu

For 12 years and younger

Fish and chips - 1.350.-

Served with sliced apples

Kidsburger with fried potatoes, tomato, cheese and ketchup 1.350.-

Children bake tomato sauce and cheese 1.250.-

Hawaiian 1.700.-

Hashed fish with rye bread 980.-

Rice pudding with cinnamon 800.-

Sugar, raisins and haggis

Half portion 400.-

Toast with ham and cheese 750.-

Half avocado/banana/slice of bread/haggis 250.-

Vegan menu

Frú Lauga bake 2.850.-

Vegan bake with falafel, cashew nuts, mushrooms salad, green pesto, sunflower seeds, beetroots, cherry tomatoes and pickled shallot.

Nut bake 2.760.-

Bake with cheese, vegan cheese, tomatoes, onion, eggplant, mushrooms, olives and shawarma sauce. Topped with mixed nuts and wasabi sesame seeds.

Portobello Burger 2.850.-

Deep fried portobello mushroom with salad, avocado, garlic sauce, caramelized onion served with sweet potato fries.

Vegan chilli/Garlic mayo +265.-

Farmers market salad 2.745.-

Vegan salad with seasonal ingredients from our neighbour Frú Lauga farmers market served with Falafel and garlic mayo.

Vegan sandwich 1.890.-

Garlic mushrooms, pickled shallot onion, salad, pesto, avocado, tomatoes and vegan garlic mayo. Fried potatoes on the side.

Deep fried vegan food is fried in the same oil as other food.

Small dishes

Plaice smorrebrod 2.225.-

Fried plaice (flatfish) smorrebrod with homemade remoulade, lemon and fresh salad with pesto.

Soup - served until 6pm 2.000.-

Soup of the day - see board - with bread & butter
With salad +200.-

Chicken sandwich 1.990.-

Sandwich with chicken, avocado, salad with pesto, tomatoes and spicy mayo. Fried potatoes on the side.

Rice pudding (lactose free) 1.470.-
with cinnamon sugar, raisins and haggis.

Evening snacks (Available after 6pm) 1.490.-

Nachos with guacamole, pico de gallo and homemade cheese sauce.

Cakes, pastry and Ice cream

Homemade cakes 1.335.-

Carrot cake

French chocolate and mint cake (glutenfree)

Raw chocolate cake (vegan and glutenfree)

With Grand Mariner +650-

Cake and ice cream 1.775.-

Ice cream scoop 689.-

Two scoops 1.039-

Affogato 1.300.-

Vegan muffin 750.-

Homemade

Homebaked pastry 650.-

Choco ball 450.-

Homemade

Croissant 525.-

Nut bar 650.-

Lactose free, gluten free and vegan

Sarah Bernhardt cookie 625-

Coffee & cocoa

Espresso (single/double)	580/665.-
Cappuccino, Latte (sgl./dbl.)	730/760.-
Flat white (sgl./dbl.)	595/680
Macchiato, Cortado, Americano (sgl./dbl.)	680/710.-
Swiss Mokka & Ice coffee (single/double)	780/850.-
Hot chocolate/vegan	780.-
Filter coffee	560.-

Baby cino	180.-
Oat/soy/coconut/almond milk	50.-
Extra espresso shot	120.-
Syrup shot (free, self service on shelves)	0.-
Children chocolate	600.-

Bring own take away cup (discount) -30.-

See further info about our specialty beans on the coffee list

Soft drinks

Orange, Sparkling water	450-
Pepsi, Pepsi Max, 7up	475-
Malt, Pilsner	575-
Brío Pilsner, Ginger ale, Tonic, Dk	750-

Kombucha (330ml fermented tea), Agla Ginger Ale 760-

Other drinks 375.-
Apple, Orange & Mixed

Tea

Single source teas 685.-
White, Green, Black, Oolong, Jasmine

Matcha Latte 910.-
Chai Latte 895.-

Other teas 685.-
Herbal (mint/lemongrass/turmeric/mango),
Earl Gray, Chai, Black tea with fruits.

Tea Latte +30.-
Matcha, Chai

Tea of the house 650.-
Smoked Lapsang

Dirty Matcha Latte 999.-
Matcha latte with espresso

See further info about our specialty teas on the tea list

Drinks

Beer on tap

Brío (350 ml)	1.200.-
Tuborg CI large/small (450/300 ml)	1.200.-/950.-
Beer from Borg craft brewery (330 ml)	1.490.-
Seasonal beers (330 ml) Please see blackboard	
Beers from Rvk Brewing Please see blackboard	

Beers in bottles

See prices on our extensive display range

Wines

House-wine glass (175ml)/bottle 1.450/5.200.-

Natural white wine

From the Winefarmer - bottle 6.530-

Natural red wine

From the Winefarmer - bottle 6.530-

Prosecco (Italy) 200ml 1.800.-

Prosecco (Italy) 750ml 5.550.-

Distilled beverages

Please see prices on display

Cocktails

Irish coffee	2.050.-
Gin and tonic	1.635.-
Negroni	2.050.-
Espresso martini	2.050.-
Moscow mule	1.650.-
Mimosa	1.635.-
Mimosa for two	2.970.-
Aperol Spritz	1.780.-
Campari in soda	1.500.-
Baileys shaken	1.725.-

Happy hour daily 4-7pm & 10-11pm

Brío og Tuborg Classic	950.-
House wine	1.050.-

Coffee list

Coffee bean information

Kvörn Microroaster buys coffee beans with few intermediaries which means it's easy to track them back to each farmer.

The coffee beans from different parts of the world depending on the season. Kvörn has had beans from Ethiopia, Guatemala, Colombia, Kenya, Honduras, Nicaragua and El Salvador.

General qualities of the coffee beans:

Coffee beans from **Central America** such as Guatemala, El Salvador, Honduras and Nicaragua are generally a good mix of sweet and fruit taste.

Coffee beans from **South America** such as Colombia are generally sweet with lower acidity.

Coffee beans from **Africa** such as Ethiopia and Kenya generally have a fruity and flowery taste.

The coffee beans are light roasted which means the original taste and the freshness of the beans remains better.

Coffee at home

When you buy beans from us we recommend that you grind the coffee beans each time you brew at home. But we can also grind the beans for you. They are usually best within three months of roasting.

Processing and conditions

Natural process coffee is dried in the fruit. Washes are hulled to separate beans from fruit, washed and then dried. Honey processing is in between natural and washed, such that the fruit is removed from the bean but not fully washed before drying. Altitude has a big impact on how well the plants thrive and the coffee tastes.

Varieties

We only offer Arabica varieties of coffee beans and specialty grade (highest grade of quality). We never use Robusta that has more caffeine and lower quality. Like with other fruits there are many sub varieties of Arabica (e.g. Bourbon and Caturra) which have a big impact on the flavour and mouthfeel of the coffee.

Tea list

Spices

Chai Cinnamon, Cardamom, Cloves, ginger, black pepper, black tea extract (5% caffeine) and organic jaggery sugar. *From Grounded Pleasures.*

Herbal -caffeine free

Lemongrass and ginger Lemongrass, ginger, liquorice, peppermint, lemon peel and black pepper. *From The Tea Makers.*

Peppermint Refreshing peppermint leaves. *From The Tea Makers.*

Turmeric blend Turmeric, ginger, cocoa peel, aniseeds, fennel, blackberry leaves, vanilla and natural flavorings. *From The Tea Makers.*

Vanilla Organic Rooibos *From The Tea Makers.*

Hibiscus Bora Bora Sweet berry and blossom and tart hibiscus *From The Tea Makers.*

Chai of Madagascar South African honeybush leaves, orange, choco and spices. *From The Tea Makers.*

Green (low oxidation, high in antioxidants)

Matcha Japanese fresh ground premium green tea, high in antioxidants. *From The Tea Makers.*

Jasmine pearls Green tea pearls with a soft taste of jasmine and magnolia flowers. *From Tefélagið.*

Japanese Sencha Green tea. *From The Tea Makers*

Oolong (medium oxidation 75%)

Oolong High quality Oolong from a Chinese Gift Shop.

Black/Red (high oxidation 90%)

Earl Grey Great tasting Keemun tea with Bergamot flavour. The best Earl Grey in Iceland. *From Tefélagið*

Black tea with orange peel, cornflower and rosehips. *From Johan & Nyström. SOFO*

Black tea with strawberries, cornflower and sunflower. *From Johan & Nyström. Studio 54*

Lapsang Black tea with a smoky taste. *From The Tea Makers.*