

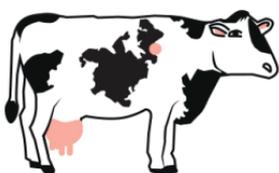


### 3 course menu of the house

Chef's choice

Price 8.500 kr.

Price with aperitif and two wine glasses, 12.500 kr.



# Vogafjós

Restaurant - Café  
Guesthouse

## Starters

### Vogafjós Special

- Recommended as a starter for two -

Our own Mývatn mozzarella, tomatoes, raw smoked lamb, smoked arctic char and dill-cured arctic char.

Served with Geysir bread, toast, and fresh salad with our own Mývatn salad cheese. 5.400 kr.

- with Angelica Schnapps of the House 6.160 kr.

### Vogafjós Raw Smoked Lamb

Served with cottage cheese, blueberry jam and Geysir bread. 2.490 kr.

### Dill Cured Arctic Char

Served with toast and dill sauce. 2.450 kr.

### Our own Mývatn Mozzarella .

Served with tomatoes and Geysir bread. 2.450 kr.

### Cured Wild Goose

With crowberry cream cheese, caramelised onions and homemade crackers. 1.990 kr.

### Baked Brie

- Also perfect as a dessert -

Served with dried figs, redcurrant, walnuts and honey.

Homemade crackers on the side. 2.250 kr.

### Geysir Bread

With smoked arctic char. 1.200 kr.

### Vogafjós Soup of the Day

Served with Geysir bread.

Please ask the waiter. 1.950 kr.

## Main Courses

### Panfried Arctic Char

With warm potato cake, fresh salad and our own Mývatn salad cheese. 4.500 kr.

### Lamb Fillet

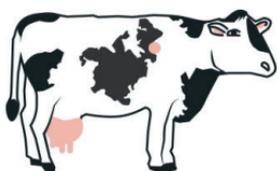
With potatoes, creamy herb sauce and fresh salad with our own Mývatn salad cheese. 5.750 kr.

### Slow-cooked Lamb Shank

Served with warm potato cake, gravy, homemade jam and fresh salad with our own Mývatn salad cheese. 4.990 kr.

### Vogafjós Beef Burger

160 gr beef from our farm with homemade bread, our own Mývatn mozzarella, onion, tomatoes and sauce. Served with potato with cheese, fresh salad and our own Mývatn salad cheese. 3.960 kr.



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## Homemade Cakes

### Chocolate Cake

Homemade chocolate cake. 1.500 kr.  
- With homemade ice cream 2.050 kr.

### Vogafjós Cake

Homemade chocolate cake with  
pecan nuts and caramel. 1.500 kr.  
- With homemade ice cream 2.050 kr.

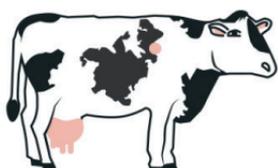
### Raw Cake

Homemade raw cake. 1.500 kr.  
- With homemade ice cream 2.050 kr.

### Homemade cakes of the day

Please ask the waiter. 1.500 kr.  
- With homemade ice cream 2.050 kr.

**All our cakes are baked at Vogafjós and served with whipped cream and berries.**



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## Main Courses

### Vogafjós Soup of the day

Served with Geysir bread.

Please ask the waiter. 2.650 kr.

### Vogar Sandwich

Homebaked bread with our own Mývatn mozzarella, tomatoes, leek, vegetable sauce and fresh salad with Mývatn salad cheese.

1.950 kr.

- With ham 1.990 kr.

### Vegetarian Special

Omelette with cheese, warm potato cake, garlic bread, "flatbrauð", Geysir bread and Mývatn mozzarella.

Served with fresh salad and our own Mývatn salad cheese.

3.950 kr.

### Icelandic Vegan course

Organic barley from Vallarnes, zucchini and fresh salad.

4.200 kr.

- with Mývatn salad cheese 4.300 kr.

## Side Dishes

### With main courses only

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Potato with Cheese 520 kr.

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Potato Cake 560 kr.

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White Bread 285 kr.

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Geysir Bread 395 kr.

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Garlic Bread 395 kr.

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Salad 1.150 kr.

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Salad with Mývatn salad cheese 1.500 kr.



## Children's Menu

For children under 12

### Grilled Sandwich

With ham and cheese.  
850 kr.



### Soup and Bread

1.200 kr.

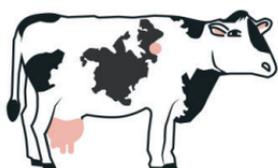
### Kids' "Skr"

With cream.  
750 kr.



### Kids' Burger

With cheese.  
Served with ketchup  
on the side.  
1.350 kr.



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## Desserts

### “Skr”

With cream and warm berry sauce. 1.390 kr.

### Our own Vogafjós Ice Cream - two slices

- Angelica Schnapps - contains alcohol -
- Geysir bread
- Combination of Angelica Schnapps and Geysir bread

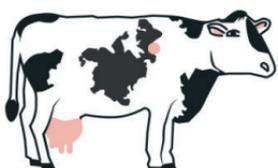
Served with whipped cream and homemade chocolate sauce 2.090 kr.

### Vogafjós Cheese board

- Recommended for two -
- Selection of cheese, crackers and jam. 2.850 kr.

### Waffle

With whipped cream and jam. 1.200 kr.



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