



# OMANÁ

## DESSERT

### Creme Brulee

Creme Brulee

**kr. 89,-**

Panna Cotta  
við rabarbu

Panna Cotta with  
Rhubarb kompot

**kr. 89,-**

Ís  
symfoni

Ice cream  
symphony

**kr. 79,-**

Flógv  
sjokulátakøka

Chocolate cake with  
Vanilla ice cream

**kr. 89,-**

### TILBOÐ Dessert + kaffi

**kr. 99,-**

## DESSERTVÍN

### DESSERT WINE

Muscat, Baron De Farnals D.O. Valencia

Beautiful yellow green reflexes and an  
intense scent of flowers and fruits

**Flaska / Bottle kr. 299,-**

## KAFFI

### COFFEE & LIQUEUR

Kaffi

Coffee

**kr. 39,-**

Te

Tea

**kr. 29,-**

Café Latte

With steamed milk

**kr. 39,-**

Dupultur Espresso

Concentrated Coffee

**kr. 39,-**

Cappuccino

Espresso with steamed  
milk and foam

**kr. 39,-**

Irish Coffee

Coffee with brown sugar,  
creme and 2 cl Whisky

**kr. 69,-**

Baileys

4cl

**kr. 69,-**

Cognac

4cl Brandy

**kr. 79,-**

DON'T TAKE A BUTCHER'S  
ADVICE ON HOW TO COOK MEAT.  
IF HE KNEW, HE'D BE A CHEF

# GEISA

## GRILL BARR

Sertilboð / Special Offer

**ALL INCLUSIVE**

# All you can eat & drink

Vælkömuþryggingur + buffétt  
**+ ókeypis öl, sodavatn og húsvín**  
og kaffi omaná

Welcome drink + All you can eat buffétt  
**+ free beer, soda and housewine** – and coffee

Skal bíleggjast til öll við borðið!  
**Must be ordered for everyone at the table!**

**kr. 599,-**

DRÖYMI.fo





## B R Ú S A N D I SPARKLING WINE

Berberana Cava Selección Especial Brut  
Delicate Cava with beautiful bubbles  
**Flaska / Bottle kr. 319,-**

## H V Í T T WHITE WINE

Húsvín / Housewine  
Giuseppe Bianco Puglia  
Fresh and fruity white wine from the heel of Italy  
**Glas / Glass kr. 69,- Flaska / Bottle kr. 199,-**

Stony Creek Sauvignon Blanc  
Crispy and delicious Sauvignon Blanc from New Zealand  
**Flaska / Bottle kr. 289,-**

## S O D A V A T N SODA

Pepsi / Pepsi Max  
Faxe Kondi  
Merinda Orange  
Soda  
**Small kr. 39,- Medium kr. 49,- Large kr. 59,-**

# Buffét

## FROM THE GRILL

Við góðsku sum eyðkenni bjóða vit  
nógvar ymiskar rættir, fleiri slög av góðum  
kjöti til grillina, heitt og kalt tilhoyr  
og altíð frískt salat

Grillbuffét with great varieties of quality meat,  
warm and cold extras and always fresh salad

**BUFFÉT**  
(kl. 17.30 - 21.30)  
**kr. 259,-**

**SUNDAY LUNCH**  
(kl. 12.30 - 15.00)  
**kr. 199,-**

Børn undir 12 ár, Buffét/Lunch **kr. 129,-**  
Children under 12, Buffét/Lunch **kr. 129,-**



## R E Y T T RED WINE

Húsvín / Housewine  
Giuseppe Rosso Italia  
A nice full-bodied Italian from southern Italy  
**Glas / Glass kr. 79,- Flaska / Bottle kr. 269,-**

Farmer's Block Shiraz-Cabernet, South Africa  
Lots of juice and power with a nice balance  
**Flaska / Bottle kr. 279,-**

Silver Mountain Zinfandel  
Lodi Zinfandel with intense notes of blackberries,  
cherries and a bit of chocolate  
**Flaska / Bottle kr. 349,-**

Cairanne Tradition Organic Domaine Alary  
A sent of cherry, liquorice and spice herbs  
**Flaska / Bottle kr. 499,-**

## Ø L BEER

Pilsnar / Classic / Gull / Cider  
**Small kr. 49,- Large kr. 69,-**  
Special beer  
**Small kr. 59,- Large kr. 79,-**

## B A R R I N DRINKS FROM THE BAR

Glæman "Ray of Light" Rhubarb sirup, Vodka, Lime, Ginger beer  
Frozen Mango Margarita Contreau, Tequila, Mango, Lime  
Dark and Stormy Dark rum, Lime, Ginger beer  
**kr. 99,-**

Hendricks Gin & Fentimans Tonic  
**kr. 89,-**

Gin & Tonic  
Rum & Coke  
Vodka & Soda  
**kr. 69,-**

Shots 4cl  
Aqvavit / Tequilla  
**kr. 69,-**

Små Sure  
**kr. 49,-**