



NES BRASSERIE

EST — 2024

FUSION OF ICELANDIC AND
INTERNATIONAL CUISINE

MENU

SNACKS

MIXED SPICED
NUTS
990

MARINATED
OLIVES
1190

TEMPURA SHRIMPS
Chilli mayo, sesame
2490

DEEP FRIED POTATOES
Duck fat, garlic aioli
1890

CHICKEN TENDERS
Sticky korean BBQ sauce
2690

STARTERS

PERFECT FOR SHARING

BAKED CAMEMBERT
Honey, nuts, grilled
bread
3890

CHICKEN GYOZA
Hoisin aioli, sesame
2890

VEGETABLE GYOZA
Hoisin aioli, sesame
2890

BEEF BRISKET
Romesco, jerusalem
artichokes, pickled
mustard seeds
3990

SEAFOOD SOUP
Mussel stock, mixed
seafood

Small
3090

Large
3790

FLATBREAD

BEEF CARPACCIO

Baked garlic aioli,
rucola, pine nuts, parmesan
3990

PULLED DUCK

Japanese mayonnaise, rucola,
pickled pearl onion, crispy garlic
3990

SALTBAKED BEETS

Baked garlic, rucola, roasted almonds,
pickled mustard seeds, parmesan
3990

MAINS

PULLED BEEF

Potato bread, garlic aioli,
pickled cabbage, potatoes
4290

SALTBAKED BEETS

Carrot purée, potatoes,
beet glaze, basil oil
5790

BEEF DUO

Tenderloin, brisket
celeriac purée, potatoes
6990

OVENBAKED LING

Celeriac purée, lemon-
thyme foam
6490

THREE COURSE MENU

SEAFOOD SOUP

Mussel stock, mixed
seafood

BEEF DUO

Tenderloin, brisket
celeriac purée, potatoes

OR

OVENBAKED LING

Celeriac, baby potatoes,
lemon-thyme foam

CHOCOLATE TART,

Pistachio, vanilla gelato
10900

— DESSERTS —

NORDIC CHEESECAKE
"Mysing" foam,
baked white chocolate
2590

CHOCOLATE TART
Pistachio, vanilla gelato
2590

SORBET
Crystalized white chocolate, berries
2590

— AFTER DINNER —

ESPRESSO MARTINI
SHORT/BOOZY/SEXY
2900

BARREL AGED NEGRONI
SHORT/BOOZY/ELEGANT
3200

BRITNEY PEARS
SHORT/FRUITY/REFRESHING
2900

APEROL SPRITZ
APEROL/BUBBLES/ORANGE
2900

YOU CAN VIEW MORE DRINKS ON THE DRINK MENU