



NES BRASSERIE

EST — 2024

FUSION OF ICELANDIC AND
INTERNATIONAL CUISINE

MENU

SNACKS

SPICED NUTS
ALMONDS
790

MARINATED
OLIVES
790

TEMPURA SHRIMPS
Hoisin aioli, sesame
1890

DEEP FRIED POTATOES
Duck fat, garlic aioli
1490

CHICKEN WINGS
Sticky korean BBQ sauce
2090

STARTERS

PERFECT FOR SHARING

BAKED CAMEMBERT
Honey, nuts, almonds,
grilled bread
3190

PRETZEL
Jalapeno cheese sauce
2390

CHICKEN GYOZA
Hoisin aioli, sesame
2390

VEGETABLE GYOZA
Hoisin aioli, sesame
2090

BEEF BRISKET
Bell pepper and carrot
purée, jerusalem artichokes
pickled mustard seeds
3390

SEAFOOD SOUP
Mussel stock, mixed
seafood

Small
2890

Large
3590

FLATBREAD

BEEF CARPACCIO

Baked garlic aioli,
rucola, pinenuts, parmesan
3590

PULLED DUCK

Japanese mayonnaise, rucola,
pickled pearl onion, crispy garlic
3590

SALTBAKED BEETS

Baked garlic, rucola, roasted almonds,
pickled mustard seeds, parmesan
3190

MAINS

PULLED BEEF

Potato bread, cheese
sauce, pickled cabbage,
potatoes
3490

BEEF DUO

Tenderloin, brisket
celeriac purée,
potatoes
5990

OVENBAKED LING

Celeriac purée, timjan
lemon foam
5490

THREE COURSE MENU

SEEOFOD SOUP

Mussle stock, mixed
seafood

BEEF DUO

Tenderloin, brisket
celeriac purée, potatoes

OR

OVENBAKED LING

Celery root, baby potatoes,
thyme- and lemon foam

CHOCOLADE TART,

Pistachio, vanilla gelato
9900

— DESSERTS —

NORDIC CHEESE CAKE

"Mysing" foam,
baked white chocolate

2190

CHOCOLATE TART

Pistachio, vanilla gelato

2190

SORBET

Crystallised white chocolate, berries

2190

— 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