



PUBLIC HOUSE

At Public House Gastropub, we put an emphasis on serving fun dining along with some quality ambience. We use Icelandic ingredients but we add some „*japanese flair*“ to our dishes because we like to have fun with our food and drinks.

All the courses at Public House Gastropub are **small courses**. As it's very important to us that you'll be happy and satisfied at the end of the night, we would like to point out that we recommend **3-5 courses** per person for a full meal.

We also offer a **wide selection of draught beer** where you can buy **200ml to pair with the small courses**.

BRUNCH

Brunch makes a good weekend even better and the only thing that can improve a good brunch is a brunch with some „bubbly“. We offer **50% discount of champagne and mimosa** every weekend from 11:00-15:00 with our **Champagne brunch at Public House Gastropub**.



PUBLIC HOUSE GASTROPUB – PHGP

PHGP TASTE OF ICELAND

TATAKI REINDEER TATAKI with Icelandic blue cheese | Smoked sour cream | Amazu ponzu

SENBEI Thyme smoked ARCTIC CHARR on a senbei cracker | Dill mayo | Chimichurri

LOL Cured PUFFIN with liquorice | Cherries | Blue cheese sauce

I'M TRAPPED Slow cooked LAMB SHANK doughnut | Apricot jam

5.990

PHGP SIGNATURE

CEVICHE SCALLOP with chimichurri | Tabasco lemon sauce

STEAMED BUN Slow cooked PORK BELLY in a steamed bun | Sweet hazelnut soy | Green chili | Pickles

SMOKE AND A PANCAKE Smoked DUCK THIGH served in a pancake | Ginger hollandaise | Avocado

STEAK AND ONION BEEF FILLET with onion rings | Garlic crisps | Yuzu rosemary glaze

5.990

PHGP OMAKAZE

SURPRISE 5 course SURPRISE MENU where we serve our most popular courses along with our new courses

6.490

RAW

(*WE RECOMMEND)

CEVICHE SCALLOP with chimichurri | Tabasco lemon sauce 1.490
**Faustino cava brut*

TATAKI REINDEER TATAKI with Icelandic blue cheese | Smoked sour cream | Amazu ponzu 2.590
**Leffe blonde*

Q & B Rice balls with BEEF TATAKI & QUAIL EGG | Truffle ponzu | Garlic crisps 1.690
**Viking classic*

LOL Cured PUFFIN with liquorice | Cherries | Blue cheese sauce 1.690
**Hoegaarden*

SWEET AND SAVORY

(*WE RECOMMEND)

SMOKE AND A PANCAKE Smoked DUCK THIGH served in a pancake | Ginger hollandaise | Avocado 1.550
**Hoegaarden*

PIGGY SMALLS Doughnut with SLOW COOKED PORK SHANK | Horseradish mayo | Pears 1.690
**Viking stout*

I'M TRAPPED SLOW COOKED LAMB SHANK in an Icelandic „Ástarpungur“ | Apricot jam 1.690
**Einstök white ale*

SIGNIFICANT OTHERS

(*WE RECOMMEND)

VAN DAMME MUSSELS in a spicy broth | PHGP fries 1.690
**Hoegaarden*

DUCK TALES DUCK SALAD with jerusalem artichokes | Watermelon | Watercress | Spicy hazelnut soy 1.490
**Leffe blonde*

STEAK AND ONION BEEF FILLET with onion rings | Garlic crisps | Yuzu rosemary glaze | Spring onion 2.290
**Canape classico cabernet sauvignon*

SENBEI Thyme smoked ARCTIC CHARR on a senbei cracker | Dill mayo | Chimichurri 1.390
**Einstök white ale*

EDAMAME Sake fried SOY BEANS | Cilantro | Chili | Yuzu 890
**Einstök white ale*

CRUNCHY

(*WE RECOMMEND)

TEMPURA VEGETABLE GARDEN with miso crumble Dipping sauces <i>*Stella artois</i>	1.490
JFC – „ JAPANESE FRIED CHICKEN “ Youghurt marinated and deepfried CHICKEN „kara-age“ with blue cheese sauce Chipotle BBQ Sesame seeds <i>*Thule</i>	1.690
CRISPS Crisps with OXTAIL and apple jus Provolone Smoked sour cream Green chili <i>*Viking stout</i>	1.650
CHOPSTICKS DUCK CHOPSTICKS Truffle ponzu <i>*Asahi</i>	1.290
DUMPLINGS Fried DUMPLINGS with Icelandic LANGOUSTINE Shiso ponzu Siracha mayo <i>*Einstök white ale</i>	1.490

STREET FOOD

(*WE RECOMMEND)

SWEEEEEEET SWEET POTATO FRIES with truffle Jalapeno dip <i>*Viking classic</i>	990
STEAMED BUN Slow cooked PORK BELLY in a steamed bun Sweet hazelnut soy Green chili Pickles <i>*Einstök pale ale</i>	1.350
„PIZZA“ Japanese gyoza pizza with GOAT CHEESE Beet root Fig jam Pico de gallo Trufflu ponzu Chili <i>*Stella artois</i>	1.170
SLIDER V1 BEEF BURGER in a brioche bun Chipotle BBQ Crispy bacon Smoked cream cheese Provolone PHGP fries <i>*Viking stout</i>	1.650
BLACK SLIDER V2 BLACK ANGUS BEEFBURGER IN A BLACK BUN Cilantro mayo Shiso leaf Running cheese Japanese onion rings PHGP fries <i>*Mikkeller beer geek breakfast</i>	1.990

DESSERTS

(*WE RECOMMEND)

S'MORES Marshmallows with mexican chocolate cake | Oat crumble | Vanilla ice cream 1.590
**Viking stout*

WAFFLE Rhubarb ice cream | Ginger syrup 1.590
**Einstök pale ale*



SIGNATURE COCKTAILS

PHGP HOUSE COCKTAIL Cocktail of the day 1.990

PHGP FRUIT ICE TEA Mango infused sake | Matusalem rum | Fruits 1.990

MOSCOW MULE Vodka | Ginger | Lime 2.190

SUMMER SPRITZ Aperol | Cava | Triple sec 1.990

NEGRONI Gin | Campari | Antica formula 2.390

ESPRESSO MARTINI Stolichnaya vanilla | Kahlua | Baileys | Espresso 2.390

LEMON SAKE-TINI Lemon sake | Reyka vodka 2.290

CUCUMBER COOLER Orange and cilantro infused sake | Gin | Syrup | Lemon juice | Cucumber 2.290

EL NINO CERVEZA Campari | Reyka vodka | Orange and cilantro infused sake | Einstök white ale 2.390

BARBADOS Platino rum | Raspberry liquor | Cherry sake | Lime juice | Syrup | Mint 2.390

NIKITA Jim beam honey | Lemon sake | Mint | Honey | Soda water 2.390

DRAUGHT BEER

VÍKING LAGER

4,5%
500ml 990.- kr
330ml 790.- kr
200ml 550.- kr

VÍKING CLASSIC

4,6%
500ml 990.- kr
330ml 790.- kr
200ml 550.- kr

VÍKING STOUT

5,8%
500ml 1.390.- kr
330ml 990.- kr
200ml 650.- kr

THULE

5%
500ml 990.- kr
330ml 790.- kr
200ml 550.- kr

LEFFE BLONDE, BELGÍA

6,6%
500ml 1.450.- kr
330ml 1.050.- kr
250ml 740.- kr

STELLA ARTOIS, BELGÍA

5%
500ml 1.290.- kr
330ml 990.- kr
250ml 690.- kr

HOEGAARDEN, BELGÍA

5%
500ml 1.150.- kr
330ml 950.- kr
250ml 640.- kr

EINSTÖK ARCTIC BERRY

5,2%
500ml 1.290.- kr
330ml 990.- kr
200ml 590.- kr

EINSTÖK WHITE ALE

5,2%
500ml 1.290.- kr
330ml 990.- kr
200ml 590.- kr

EINSTÖK ICELANDIC PALE ALE

5,6%
500ml 1.290.- kr
330ml 990.- kr
200ml 590.- kr

BOTTLED BEER

ICELAND

VÍKING GYLLTUR 5,6%
330ml 1.290.- kr

EINSTÖK ICELANDIC PALE ALE 5,6%
330ml 1.290.- kr

EINSTÖK WHITE ALE 5,2%
330ml 1.290.- kr

EINSTÖK TOASTED PORTER 6%
330ml 1.290.- kr

DENMARK

CARLSBERG 4,5%
330ml 1.190.- kr

MIKKELLER, GREEN GOLD INDIA PALE ALE 7%
330ml 1.490.- kr

MIKKELLER, BEER GEEK BREAKFAST 7,5%
330ml 1.590.- kr

MIKKELLER, BEER GEEK BRUNCH WEASEL 10,9%
330ml 1.890.- kr

SCOTLAND

BREWDOG, Hardcore IPA 9,2%
330ml 1.790.- kr

CRABBIES STRAWBERRY & LIME 4%
330ml 1.290.- kr

BELGIUM

LEFFE BRUNE 6,5%
330ml 1.490.- kr

USA

BUDWEISER 4,8%
330ml 1.190.- kr

ENGLAND

GINGER JOE, ENGIFER BJÓR 4%
330ml 1.290.- kr

JAPAN

ASAHI SUPER DRY 5%
330ml 1.390.- kr

MEXICO

CORONA 4,5%
330ml 1.290.- kr

GERMANY

FRANZISKANER HEFE-WEISBIER 5%
500ml 1.490.- kr

FRANZISKANER WEISSBIER DUNKEL 5%
500ml 1.490.- kr

FRANZISKANER NON ALCOHOLIC 0%
500ml 590.- kr

WHITE WINE

INTIS SAUVIGNON BLANC, ARGENTINA

Bottle 4.990.- kr

Glas 1.390.- kr

WILLIAM FEVRE PETIT CHABLIS, FRANCE

Bottle 6.890.- kr

Glas 1.990.- kr

CANEPA CLASSICO CHARDONNAY, CHILE

Bottle 4.990.- kr

Glas 1.390.- kr

LAMBERTI ST. P. PINOT GRIGIO, ITALY

Bottle 5.990.- kr

Glas 1.590.- kr

SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND

6.900.- kr

STONE BARN CHARDONNAY, USA

5.590.- kr

HARDYS STAMPS RIESLING GEWURZTRAMINER, AUSTRALIA

6.390.- kr

PARES BALTA BLANC DE PACS, SPAIN – ORGANIC

7.490.- kr

ARNAUD TESSIER, BOURGOGNE FRANKLAND

13.990.- kr

RED WINE

INTIS MALBEC, ARGENTINA

Bottle 4.990.- kr

Glas 1.390.- kr

CANEPA CLASSICO CABERNET SAUVIGNON, CHILE

Bottle 4.990.- kr

Glas 1.390.- kr

RAMON ROQUETA TEMPRANILLO – CABERNET RESERVA, SPAIN

Bottle 6.490.- kr

Glas 1.690.- kr

MORANDÉ PIONERO CABERNET SAUVIGNON, CHILE

6.850.- kr

AURELIEN VERDET 2013, BOURGOGNE, FRANCE

13.990.- kr

PARES BALTA MAS PETIT, SPAIN – ORGANIC

7.490.- kr

VIDAL FLEURY GSM, FRANCE

7.990.- kr

ROSE WINE

FAUSTINO VII, SPÁNN

187ml 1.590.- kr

CHAMPAGNE

AYALA Brut Nature Zero Dosage

720ml 14.990.- kr

Nicolas Feuillatte Brut

720ml 16.990.- kr

200ml 5.990.- kr

BOLLINGER Special Cuveé

720ml 19.990.- kr

375ml 9.990.- kr

BOLLINGER ROSE

720ml 25.960.- kr

POL ROGER VINTAGE 2002 Blanc de Blanc

720ml 34.990.- kr

SPARKLING WINE

FAUSTINO CAVA Brut

720ml 5.890.- kr

Glas 1.290.- kr

Mimosa 1.290.- kr

WHISKEY 3CL

MONKEY SHOULDER Scotch

1.600.- kr

THE MACALLAN FINE OAK 12 YEARS

1.650.- kr

LAPHROAIG 10 YEARS

1.500.- kr

NIKKA From barrel

1.600.- kr

NIKKA Yoichi 10 years

1.600.- kr

NIKKA Miyagikyo 10 years

1.650.- kr

GLENFIDDICH 12 YEARS Scotch malt

1.500.- kr

GLENFIDDICH 18 YEARS Scotch malt

1.900.- kr

GLENFIDDICH 21 YEARS Scotch malt

2.400.- kr

SAKE – SOLD COLD

GEKKEIKAN JUNMAI-SHU Herbaceous with hints of grapefruit and a light earthiness. Good acidity, mineral driven, well balanced with a clean, medium finish. Delicious with tempura, full flavoured fish and shellfish, fresh green vegetable dishes, and coconut based Asian dishes. A flavourful base for stocks and marinades. Sulfite and gluten free

750ml 13.990.-kr

30ml 990.- kr

AMABUKI “RHODODENDRON” JUNMAI DAIGINJO Tender aromas from noble flowers remind a beautiful day in spring. Very mild umami taste. Brewed with yeast from the blossoms of rhododendron following the traditional Kimoto method. The brewery was founded in 1688. The Name Amabuki means „wind from heaven“. Rice from the Saga region and the mild water from Seburi mountain are brewed by a young generation of sake brewers. A special development of the brewery is flower blossom yeast.

720ml 19.990.-kr

FUKUJU KOBE CLASSIC JUNMAI GINJO This perfectly brewed premium sake is from the traditional sake village Nada in Kobe. Spicy aromas and mild but complex flavours pair excellently with fish and vegetables. The brewery was founded in 1751 and is located in the famous sake village Nada in Kobe. The best sake rice and source water are brewed carefully. The water is rich in minerals and generates a clear and powerful sake profile. Therefore sake from Nada is called “Otoko-sake (men’s sake)”.

300ml 10.990.-kr

BIZEN MABOROSHI JUNMAI GINJO, SAKURA MUROMACHI A sweet nose of rice with a hint of citrus. The colour has a tiny hint of amber. A balanced palate that is clean and refreshing. It also has a dry, long finish and is very easy to drink. This sake is highly recommended for lobsters – strong enough to withstand the briny, seafood taste of lobster and yet delicate enough not to overtake the taste. We also recommend this sake with sushi and sashimi.

720ml 39.990.-kr

