

Welcome to Berg Restaurant at Icelandair Hotel
Vik. In Icelandic, Berg means "mountain," a word
that not only symbolizes the powerful forces from
which this rugged island-nation was formed
but also the sentiment their beauty inspires.
Creativity and inspiration are what drive our
chefs, who invite you to sample our delicious
Icelandic cuisine made with the freshest local
ingredients.



BERG
RESTAURANT

STARTERS

GREEN SALAD

with smoked lamb bites,
goat cheese and walnuts

2.890 ISK

SCALLOPS

with fennel marinated in
orange juice and brennivín

2.690 ISK

TIGER SHRIMPS

in mango and chilli sauce
with coconut rice

2.490 ISK

VEGAN EGGPLANT CREAM

with fresh garden salad
and homemade bread

1.790 ISK

SOUP OF THE DAY

please ask your waiter for the chef's
daily special

1.690 ISK

MAIN COURSE

ARCTIC CHAR

with white wine sauce, vegetables and mashed potatoes
4.150 ISK

ICELANDIC RACK OF LAMB

with turnip sauce, green pea purée, local carrots
and roasted potatoes
4.890 ISK

BEEF TENDERLOIN

with fresh spinach, mushrooms and wedged potatoes
5.890 ISK

CHICKEN BREAST

wrapped in bacon with fresh salad, potato dippers
and garlic skyr
3.990 ISK

TAGLIATELLE PASTA

with creamy sauce, mushrooms and spinach
2.990 ISK

VEGAN CRUNCHY FILLET

with quinoa and mayonnaise
3.490 ISK

CHEF'S TWO COURSE MENU OF THE DAY

please ask your waiter for the chef's menu
5.500 ISK

DESSERTS

PARFAIT

with dark chocolate mousse and macarons

1.990 ISK

ICELANDIC SKYR

with forest fruits

1.590 ISK

CHOCOLATE GANAGE

served with fresh fruits

1.790 ISK

RICE PUDDING

with mango chutney, pommegranate
and coconut milk

1.890 ISK

LOCAL VANILLA ICE CREAM

with whipped cream
and chocolate sauce

1.390 ISK

SOFT DRINKS

COCA COLA
CLASSIC, LIGHT OR ZERO
400 ISK

FANTA ORANGE
400 ISK

SPRITE
400 ISK

SPARKLING WATER
400 ISK

BITTER LEMON
400 ISK

GINGER ALE
400 ISK

TONIC WATER
400 ISK

**ORANGE, APPLE OR
PINEAPPLE JUICE**
400 ISK

HOT DRINKS

ESPRESSO
400 ISK

DOUBLE ESPRESSO
450 ISK

AMERICANO
400 ISK

CAPPUCCINO
500 ISK

CAFFÉ LATTE
500 ISK

HOT CHOCOLATE
500 ISK

TEA, Dammann
400 ISK

SWISS MOCHA
500 ISK

IRISH COFFEE
1.950 ISK

WINE

WHITE WINE BY GLASS 18,7cl

Morandé Pionero Chardonnay, Chile

Complex aromas of ripe apples and exotic fruits. Bursting with fruity flavours, notes of nuts and vanilla.

Food pairing: Chicken

1.500 ISK

WHITE WINE BY BOTTLE 75cl

Morandé Pionero, Sauvignon Blanc, Chile

Citrus with notes of green apples, peaches and pears combined with wild flowers and a touch of herbs. Refreshing acidity and well-balanced with a medium body.

Food pairing: Tiger Shrimps

5.500 ISK

Morandé Pionero Chardonnay, Chile

Complex aromas of ripe apples and exotic fruits. Bursting with fruity flavours, notes of nuts and vanilla.

Food pairing: Chicken

5.500 ISK

Villa Lucia, Pinot Grigio, Italy

Smooth taste with a good balance, fruity, nuances with a light and harmonious aftertaste

Food pairing: Tiger Shrimps

6.100 ISK

Franck Millet Sancerre, Sauvignon Blanc, France

Citrusy aroma infused with huckleberries and grapefruit.

Food pairing: Arctic Char

9.500 ISK

WINE

RED WINE BY THE GLASS 18,7cl

Morandé Pionero, Cabernet Sauvignon, Chile

1.500 ISK

RED WINE BY THE BOTTLE 75cl

Morandé Pionero, Cabernet Sauvignon, Chile

Aromas of blueberries and blackberries. The palate has hints of vanilla and a smooth finish.

Food pairing: Chicken

5.500 ISK

Morandé Pionero, Merlot, Chile

The wine has lovely smooth and seductive fruit finish with hints of bittersweet dark chocolate. Aromas of ripe plum and wild blackberries.

Food pairing: Rack of Lamb

6.400 ISK

Tenuta di Ceppaiano, Sangiovese, Tuscany, Italy

Fruity and vivid with blueberry and mineral aromas and flavors. Some lavender too. Medium body, bright acidity and a clean finish.

Food pairing: Rack of lamb

7.100 ISK

Las Moras Black Label, Malbec, Argentina

Tight bodied wine with strong hints of red berries, chocolate and coffee.

Long aftertaste with mixed spices.

Food pairing: Surf & Turf

7.500 ISK

Faustino V Reserva, Tempranillo, Rioja, Spain

Dry with fresh acid and medium tannins. Flavours of cherry, oak and spices.

Food pairing: Rack of Lamb

7.800 ISK

Paul Jaboulet Chateauneuf du Pape, Les Cedres, France

Deep ruby color, aromas of macerated red berries and sweet spices.

Powerful and warm with hot spices.

Food pairing: Surf & Turf

14.900 ISK

BEER

ICELANDIC DRAUGHT BEER

Víking Gylltur, 5,6%

33 cl 900 ISK

50 cl 1.100 ISK

Víking Red IPA, 6,1%

33 cl 1.100 ISK

50 cl 1.500 ISK

Einstök White Ale, 5,2%

33 cl 1.100 ISK

50 cl 1.500 ISK

ICELANDIC BOTTLED BEER 33 cl

LAGERS

Víking Gylltur 1.000 ISK

Víking Gylltur is a classic lager beer, brewed in the Old-school tradition of craftsmanship.

Proven brewing methods make it a refreshing premium beer with a refined finish.

ABV – 5.6%

Pils Organic 1.200 ISK

Pils Organic is golden, slightly misty, enthroned with a mighty head. Pils Organic declares the Viking's conquest over the Bavarian style beer tradition, with distinctive floral hoppiness, medium bitterness and a nice balance. The production of Pils Organic is the trailblazer of local organic beer in Iceland.

ABV – 5.0%

DARK BEERS

Víking Stout 1.300 ISK

Just like Flóki's ravens, Víking Stout is pitch black. With its reminisces of cocoa and coffee in the flavour and a smoothly roasted aftertaste, it is a pioneer – Iceland's first stout, still brewed with respect for the heritage, according to an original method and using carefully selected materials.

ABV – 5.8%

Einstök – Toasted Porter 1.300 ISK

With clear notes of toffee and dark chocolate, this Porter is roasty and rich, offering a medium body that is robust, yet smooth on the palate. Toasted and chocolate malts give it a sinister black color, but its easy-to-drink taste will have you believing there's no need to be afraid of the dark.

ABV – 6.0%

Myrkvi No.13 Porter 1.500 ISK

Myrkvi is an unfiltered full-bodied Porter Ale with a dark twist. It is seasoned with coffee from Huila in the southwest of Colombia and specially roasted by Reykjavík Roasters. The coffee gives this ale its depth in synergy with a variety of roasted malts. Myrkvi is an Icelandic given name, meaning the dark one.

ABV – 6.0%

Garún No.19 Icelandic Stout 2.200 ISK

Garún has a dark aura of intense richness and haunting aroma with notes of chocolate, liquorice and coffee. This deceptively smooth Imperial Icelandic Stout is named after the heroine of one of Iceland's most popular folk tales, "The Deacon of Dark River".

ABV – 11.5%.

BEER

ICELANDIC BOTTLED BEER 33 cl

ALES

Einstök - White Ale 1.300 ISK

White Ale has complex flavors of the classic witbier, including orange peel and coriander – all brewed with pure Icelandic water and a touch of oats that deliver a cool smoothness that is uniquely flavorful and refreshingly drinkable.

ABV – 5.2%

Einstök - Pale Ale 1.300 ISK

Brewed 60 miles south of the Arctic Circle, we balance three kinds of hops with pure Icelandic water to create an ale unlike any other. It can only be described as an Arctic Pale Ale and it's truly one of a kind. Cascade hops give it American character, while Northern Brewer and Hallertau Tradition add just enough bitterness to make this ale refreshingly Icelandic – and to make everything else pale in comparison.

ABV – 5.6%

Úlfur No.3 India Pale Ale 1.500 ISK

Úlfur, Icelandic for “wolf” and a fairly common name in Iceland, is a west coast, American-style IPA. It's dry and aggressive and the hops are bitter and fruity. The earliest account of hops is in Naturalis Historia by the Roman naturalist, Pliny the Elder, where he mentions a mysterious plant, Lupus Salictarius, or Willow Wolf.

ABV – 5.9%

Snorri No.10 Icelandic Ale 1.300 ISK

Unfiltered, slightly cloudy ale brewed with Icelandic barley and organic Icelandic thyme in honor of Snorri Sturluson, chieftain at Borg, the manor our brewery is named after. The pungent aroma of the thyme juxtaposes the fresh, fruity taste, giving Snorri a unique character.

ABV – 5.3%

Leifur No.32 Nordic Saison 1.600 ISK

Leifur is named after the Icelandic explorer Leifur (the Lucky) Eiríksson, the first European to discover North America – almost 500 years before Christopher Columbus. Leifur landed in a luscious place with plentiful stores of salmon, vines and grapes, and so named the land Vinland (Wineland). Leifur is brewed with organic arctic thyme and heather which grow wild in Iceland and together with the Belgium yeast, give the beer a dry, grassy taste and a delicately balanced aroma of citrus and pepper.

ABV – 6.8%

LOW-ALCOHOL BEER

Víking léttöl 550 ISK

Víking Léttöl is a beautifully golden light beer with a dynamic flavour. An age-old method and carefully selected ingredients give this beer lightness and a refined aftertaste.

ABV – 2.25%

NON-ALCOHOLIC BEER

Heineken 0,0 600 ISK

The alcohol-free beer is made to taste just like a classic Heineken. It's even brewed the same way, mixing and fermenting water, malted barley, and hop extract with Heineken's A-yeast. The alcohol is then removed from the beer, and blended by brewmakers to get a fruity, malty flavor similar to the original.

WINE

ROSÉ BY THE BOTTLE 75cl / GLASS 18,7cl

Faustino VII, Tempranillo, Rioja, Spain
Fresh, crisp with a bouquet of cranberries .
Food pairing: Rack of Lamb
6.450 ISK / 1.500 ISK

PROSECCO BY THE THE GLASS 18,7cl

Tosti, DOC, Italy

Bouquet of apple, pear and citrus. The crisp, off-dry palate boasts fresh, fruity flavours.
1.500 ISK

SPARKLING WINE BY THE BOTTLE 75cl

Faustino Cava Brut, Spain

Clean, bright, pale yellow colour and gold rim. Sweet, pleasant and balanced.
6.950 ISK

CHAMPAGNE BY THE BOTTLE 75cl

Bollinger, Special Cuvé, Brut

Biscuity nose is with hints of white fruit. Rich, full-bodied palate is perfectly balanced by fresh acidity and a soft, delicate mousse.
17.500 ISK

DESSERT WINE BY THE GLASS 9cl

Morandé Sauvignon Blanc Late Harvest, Chile

1.500 ISK

DESSERT WINE BY THE BOTTLE 50cl

Morandé Sauvignon Blanc Late Harvest, Chile

Balance of sweetness and acidity, dense and syrupy, persistent, with aromas of fruit preserves.
7.500 ISK