

WWW.SYSTIR.IS
@SYSTIRRESTAURANT

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DILL

SYSTIR HJÁ DILL RESTAURANT

Welcome to Systir! We are a quaint restaurant with a cozy cocktail and wine bar. We focus on using seasonal ingredients, all cooked in our own Nordic way.

FOOD

Our menu is not big, but it changes as frequently as the seasons in Iceland. We recommend sharing the plates and ordering two to three courses per person.

WINE

Our team at DILL has put together the perfect natural wine program for our food menu. Of course, we recommend choosing this option; but if not, we offer a nice a la carte wine list where you will find something to your liking.

COCKTAILS

We are proud of our cocktail menu, which is curated by our very talented bar team. Please, ask your server for a recommendation, or have a chat with the bartender at the bar.

5 COURSE MEAL – SERVED FOR THE WHOLE TABLE	5900
5 ACCOMODATING WINES	4900

SNACKS

A – Mixed vegetable chips with skyr	800
B – Glazed vegetables, seeds & herbs	1000
C – Fries, melted cheese & kimchi	1200
D – Mussels, sour beer & fermented vegetables	1400
E – Korean chicken, spicy mayo & kimchi	2200

FOODS

01 – Arctic Char, cucumber & rye	1600
02 – Textures of rutabaga with skyr & dill	1800
03 – Pearl barley, beets, parmesan & cured lamb	1900
04 – Shellfish soup, cod cheeks & fermented chili	2200
05 – Salted cod, cabbage, chives & loads of butter	2400
06 – Lamb, celeriac & shallots	2400
07 – Rib-eye, Systir sauce & green herbs	3200

SWEETS

08 – Noisette pudding, white chocolate & pine	1600
09 – Warm apple pie & whipped cream	1600
10 – Bilberries & dulse	1600

WINES

Glass Bottle

CHAMPAGNE & OTHER BUBBLES

00 – Blanc de Blancs by Laherte Freres	2500	14000
01 – Col Fondo Bianco by ZANOTTO	1600	-
02 – Frottola by ZANOTTO	-	6500

WHITE

03 – Rude by ZANOTTO	1600	-
04 – Oh Qui! by Chateau Sainte Marie	1500	-
05 – DOM Riesling Trocken by W. Brand	1600	8900
06 – Pagadebit di Romagna by Poderi	1250	6900

RED

07 – Ripazzo Rosso by Le Coste	1600	-
08 – L'Aucel by Chateau Saint Marie	1500	-
09 – Mario Primo Chianti by Piccini	1250	6900
10 – Edición Limitada 2015 by Ramon Bilbao	1600	8900

*Please inform your server of all food related allergies and/or any dietary restrictions.