



Prír frakkar

The restaurant Prír Frakkar at Baldursgata 14 was opened on March 1, 1989 and has been run by the chef Mr. Úlfar Eysteinnsson CF master Chef and his family since then. The restaurant is thus 19 years old and is one of few restaurants in Iceland which has had the same owner for such a long time

The restaurant is conveniently located in the downtown area and is within walking distance of the major shops and services in the city center. The restaurant is located in the vicinity of most of the foreign embassies in Reykjavík.

The chef, Úlfar Eysteinnsson, has always placed major emphasis on fish courses and the restaurant has become well known for its delicious fish fare. Other specialities on the menu include whale meat and sea bird entrees.

Apart from specializing in seafood



and traditional Icelandic cooking, Prír (3) Frakkar is also the only restaurant in Iceland, and in fact all of Europe, which had whale meat (from Fin whale) on the menu from 1989 and until June 2006.

The Fin whale has not been hunted since the international whaling ban in 1989, but the owner of the only whaling company here in Iceland Mr Kristján Loftsson took aside few tons for the restaurant and he kept it in a deep freezer at minus 48 degrees Celsius so it was perfectly stored for many years. Now we serve minky whale, this guarantees that our Icelandic and foreign guests will not forget the taste of this great-tasting meat.

The restaurant seats 44 guests and prides itself on its fine service. Prices are in the moderate range and the restaurant offers an inexpensive lunch menu.

The restaurant is open Monday through Friday from 11:30 noon to 2:30 pm and 6:00 to 10:00 pm. On Saturdays and Sundays the restaurant is open between 6:00 pm. and 11:00 pm.