



# Brauðbær Restaurant

Brauðbær is a cozy family restaurant in the heart of Reykjavík. The company has been operating for 40 years, specializing in Danish smorrebrod. Proud owners, head chef Snorri Birgir and Petra Dís work at Brauðbær daily, ensuring the best service for their guests.

Snorri Birgir and Petra Dís opened their restaurant on May 1 2009, providing a warm and cozy Icelandic atmosphere along with delicious food. At lunchtime, Brauðbær's famous smorrebrod buffet is quite popular among Icelanders. They come to have a quick but excellent lunch, which includes a homemade soup of the day, many kinds of smorrebrod, hot liverpostej and porkroast.



A variety of Scandinavian cuisine is served in the evening, consisting of favorites such as puffin, lamb, and fresh fish of the day. The restaurant seats up to 70 people, in addition to the two meeting rooms, one that seats up to 25 people and another that seats 10.

Brauðbær is located at Pórsgrata 1, a side street from Skólavörðustígur, a main street in Reykjavík.

Additional information can be found at [www.braudbaer.is](http://www.braudbaer.is)



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