

Potturinn og Pannan

Potturinn og Pannan's brochure proudly proclaims: "two kinds of soupes and salatbar always included in head courses [sic]." A noble offering to be sure, if not perhaps a well explained one. Fortunately the dining experience is so enjoyable that an inaccurate grasp of the English language can easily be forgiven.

P&P, as I shall now christen it in order to save space, has mastered the art of family dining. A good value children's menu will satiate parents on a budget. The young ones themselves will be kept busy with the attached television and Lego room, discreetly tacked on to one side of the restaurant, but with a wide open entrance to allow parents to keep one eye on their offspring while they tuck into their starters. By the end of the evening a few kids may run amok around the salad bar, fuelled by sugar and the confidence that P&P is the sort of restaurant where this behaviour is tolerated. It is, and P&P feels all the more comfortable for it.

Of course not every diner has wee ones in tow. P&P is popular with patrons of the adjoining Hótel Björk, as well as all ages of Icelanders who have been frequenting the place since its opening in 1982. The mix of young and old, tourist and local, lends P&P a buzzing atmosphere which is reminiscent of those restaurants Americans seem so good at operating: family friendly but comfortable for everyone, good value, and excellent service.

The latter is something worth highlighting. When we first arrived, we were told that our reservation could not be found. Our waiter immediately promised us each a free dessert for the "inconvenience" and ushered us to a side hall to peruse the menu. We waited less than five minutes for a table to be prepared and this cheerful and pro-active service set the tone for the evening.

P&P's menu has predictable offerings including fish, lamb and pasta dishes. The starters are more limited, but, as you know, salatbar and soupes are included. I was intrigued by the "tomato gratin" which came with the pepper steak, and was slightly disappointed when half a tomato with some melted cheese on top was served, but the tender and generous serving of meat compensated for this.

This isn't gourmet cuisine but it's generous, well priced, tasty and served with a smile. Next time I'm taking the family.

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