



## RESTAURANT HÓTEL HÚSAFELL



We hope to make Húsafell Restaurant an honest and welcoming experience for everyone. This is where every ingredient has its place and purpose and is treated with the utmost care to highlight its purest flavours.

Our origin is rooted in an exploration of the natural world, which began with a simple desire to rediscover wild local ingredients and inspired by the Icelandic environment. Committed to fresh ingredients, foraging and sustainability, we take care to source for exceptional ingredients from the most passionate farmers and producers around Iceland and Scandinavia - many of which have inspired and shown us that every ingredient has its place.

All our meat, fish and Seafood is sourced in Iceland. We are proud to be the first and only restaurant in Iceland to produce their own barley koji.

Húsafell cuisine is intrinsically Nordic and Icelandic, but always infused with a unique sense of place through Chef Ingolfur time in Asia, Europe and Africa.

Truly intentional hospitality lives in the everyday and is genuine and unembellished. We take care to create lasting memories with every guest that comes through our doors.



RESTAURANT  
HÓTEL HÚSAFELL

## OUR DAILY BREAD

DAILY HOMEMADE BREAD WITH ICELANDIC BARLEY FLOUR AND  
SERVED WITH FLAVOURED BUTTER

850,-

### ADD DIP FOR YOUR BREAD:

SMOKED COD ROE WITH LEMON

900,-

BARLEY BLACK GARLIC (VEGAN)

900,-

## TO START WITH

### LOST IN THE HIGHLANDS

GRILLED BIRCH SKEWERS LAYERED WITH FREE RANGE HORSE  
MEAT AND WASABI LEAVES MARINATED WITH RYE BREAD MISO  
AND HONEY SERVED ON A HOT LAVA STONE SERVED WITH  
A ONE YEAR BARREL AGED PONZU LEMON SAUCE

3750,-

### CHILDHOOD MEMORIES

ICELANDIC IN HOUSE DRY AGED BEEF TENDERLOIN -  
FRIED TINDUR CHEESE BRIOCHE PUDDING - DASHI EMULSION -  
ELDERFLOWER VINEGAR GEL

3850,-

### A TASTE OF OUR HÚSAFELL FOREST (VEGAN)

STEAMED MUSHROOM DUMPLINGS - WILD MUSHROOM FROM  
HÚSAFELL MADE INTO A BROTH - SHAVED MUSHROOMS -  
ROASTED SEAWEED

3950,-

### EAST MEETS WEST

HAND DIVED WESTFJORDS SCALLOPS - BROWN BUTTER YUZU &  
SUDACHI PONZU - ROASTED WALNUTS - KOHLRABI RELISH -  
ICELANDIC WASABI LEAVES

4150,-

## MAIN COURSES

### YAKITORI NOT YAKITORI (VEGAN)

TEMPURA FRIED ZUCCHINI AND CUCUMBER SKEWERS -  
VINAIGRETTE MADE FROM SUMMER TRUFFLE AND  
LEMONGRASS - KOJI ZUCCHINI CREAM - GRILLED ZUCCHINI  
GLAZED WITH MIRIN

5950,-

### ICELANDIC ÍZAKAYA

SLOW COOKED PORK BELLY ROASTED AND GLAZED -  
OKONOMIYAKI - TERIYAKI SAUCE SPLIT WITH PEA SHELL OIL  
WITH PICKLED GINGER - GREEN GARDEN PEA WASABI PUREE -  
FRESH GARDEN PEAS - PICKLED ONION

6850,-

### SUMMER IN THE FJORDS

BROWN BUTTER CONFIT LINE CAUGHT COD FROM THE NORTH  
ATLANTIC - YUZU & ANGELICA BUTTER SAUCE - MISO GLAZED  
WHITE RHUBARB - CONFIT YOUNG POTATOES -  
Rhubarb YUZU COMPOTE

6850,-

### SPRING FIELDS

200G SLOW COOKED LAMB HIP FRIED IN BROWN BUTTER -  
ASPARAGUS RAMSON PUREE - SICHUAN BLANQUETTE SAUCE -  
CONFIT GREEN ASPARAGUS GLAZED WITH YOGHURT AND  
LEMON GEL

7950,-





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## SEASONAL MENU

### FIRST STARTER

#### WHEN SUMMER STARTS

Pickled and Flamed Artic char glazed with lemon Kombucha – Skyr – Salt Dough Baked Potatoes – Apples – Wild Herb Salad



### SECOND STARTER

#### THE EASY SIDE OF LIFE

Icelandic Fjord shrimps marinated in kombu and Whole Grain Mustard– Lime leaf Mayonnaise – Ponzu gel – Crispy Nori



### MAIN COURSE

#### SPRING FIELDS

Slow Cooked Lamb Hip Fried in Brown Butter - Asparagus Ramson Puree – Sichuan Blanquette Sauce – Confit Green Asparagus with Yoghurt and Lemon Gel



### CHEESE COURSE

#### NEW HORIZON

Icelandic Camembert Ice Cream - Roasted Apple Puree - Hazelnut - Mugolio



### DESSERT

#### SPRING AWAKENING

Ice cream made from spring peas – Hay cream - Icelandic Strawberries - roasted white chocolate buckwheat crumble

3 course Menu 14.650,- (Bread & Butter - First starter - Main course - Dessert)

4 course Menu 15.850,- (Bread & Butter - First starter - Second starter - Main course - Dessert)

5 course 17.100 (With Bread and Butter)

All Dishes from the seasonal menu can be ordered as a la carte  
(Any Changes made to the Menu will come to an extra charge 990,-)

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**THE SWEET SIDE OF LIFE**

WINTER IS COMING (VEGAN /CAN BE MADE GLUTEN FREE)

ROASTED PUMPKIN SEED ICE CREAM- SEA BUCKTHORN SNOW  
— SWEET MARINATED HOKKAIDO PUMPKIN — PUMPKIN CURD  
WITH PINK PEPPER — CHOCOLATE SHORT BREAD

2950,-

DID YOU KNOW ICE CREAM ORIGINATED IN CHINA

ALL OUR ICE-CREAM AND SORBETS ARE MADE IN HOUSE.  
PLEASE ASK WHAT WE HAVE AVAILABLE

SPRING AWAKENING

ICE CREAM MADE FROM SPRING PEAS — HAY CREAM -  
ICELANDIC STRAWBERRIES — ROASTED WHITE CHOCOLATE  
BUCKWHEAT CRUMBLE

3150,-

OSTABAKKI | CHEESE PLATTER

SELECTION OF 4 ICELANDIC CHEESE - CRACKERS -  
HOMEMADE JAM - GRAPES - ROASTED NUTS

PER SCOOP 1190, -

3550,-

LITTLE KYOTO IN HUSAFELL

MATCHA ICE CREAM — MATCHA & BIRCH FINANCIER —  
GREEN RHUBARB COMPOTE — YUZU WHITE CHOCOLATE  
CRÉMEUX - MATCHA MINT MERINGUE

3250,-

DISZNÓKÓ TOKAJI ASZÚ 5 PUTTONYOS 60ML

PERHAPS THE BEST WINE FROM HUNGARY BUT IN ANY CASE  
THE, OLDEST AND THE MOST FAMOUS DESSERT WINE IN THE  
WORLD.

2990,-

OUR EVERGREEN

CHAMOMILE HONEY CAKE - BEESWAX SORBET - ROASTED  
WHITE CHOCOLATE CREAM - HONEYCOMB - HONEY MERINGUE  
BEE POLLEN - GRAPES

3350,-







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## LOOKING FOR SOMETHING EASY

### **SALAD** (Ask for Vegan)

Assortment Of Different Salad Leaves - Tomatoes -  
Vinaigrette - Roasted Seeds - Tindur Cheese - Pickles  
**3.100, -**

### **THE CLASSIC CHEESE-BURGER** (Ask for Vegan)

175g Icelandic Beef Patty - Smoked Gouda - Lettuce -  
Tomatoes - Red Onion - Pickles - Húsafell Burger Sauce  
French Fries  
**5.100, -**

### **SIDE SALAD**

Mixed Salad – Cucumber – Tomato – Vinaigrette  
**2.000, -**

### **FRENCH FRIES**

**1.150, -**

