



## RESTAURANT HÓTEL HÚSAFELL

Welcome to the heart of West Iceland - Húsafell

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.

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**All our meat is raised and sourced in Iceland**

**Our Salmon and Char come from sustainable Land Aquaculture**



## OUR DAILY BREAD

DAILY HOMEMADE BREAD MADE WITH ICELANDIC BARLEY FLOUR AND SERVED WITH FLAVOURED BUTTER 850,-

### ADD DIP FOR YOUR BREAD:

SMOKEY COD RILLETTE 900,-

SKYR WITH BIRCH MUSHROOM AND KOJI 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,-

### WINTER HARVEST

IN MASTER STOCK SLOW COOKED PORK BELLY, THEN GRILLED OVER OPEN FLAME - SMOKED HOLLANDAISE SAUCE - UMAMI BROTH - WARM SWEDE & ORANGE SALAD - RAW MARINATED RUTABAGA WITH ORANGE BLOSSOM

6850,-

### A TALE OF EAST MEETS WEST

FRIED LAND FARMED SALMON CRUSTED IN RYEBREAD AND NITSUME GLAZED - CAULIFLOWER MASH WITH SMOKED SALMON - GREEN TEA & WAKAME BUTTER BROTH - SEA BUCKTHORN GEL

6850,-

### PREPARE FOR WINTERS WEIGHT

200G SLOW COOKED LAMB HIP FRIED IN BROWN BUTTER - STINGING NETTLE PUREE - CONFIT CARROTS WITH CRISPY SHALLOTS - FERMENTED RAMSON & BROWN BUTTER SAUCE WITH LAMB BACON AND WILD GARLIC CAPERS

7950,-





RESTAURANT  
HÓTEL HÚSAFELL  
SEASONAL MENU

FIRST STARTER

LITTLE IZAKAYA

ARTIC CHAR & TURNIP CABBAGE TARTAR – PONZU STOCK WITH WASABI OIL — WILD HERB SALAD



SECOND STARTER

ATLANTIC COMFORT

CREAMY MAHOGANY CLAM CHOWDER – FENNEL – MARINATED CLAMS



MAIN COURSE

PREPEAR FOR WINTER WEIGHTS

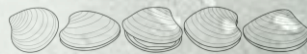
SLOW COOKED LAMB HIP FRIED IN BROWN BUTTER -  
STINGING NETTLE PUREE – CONFIT CARROTS WITH CRISPY SHALLOTS – FERMENTED RAMSON & BROWN BUTTER  
SAUCE WITH LAMB BACON AND PICKLED WILD GARLIC CAPERS



CHEESE COURSE

NEW HORIZON

ICELANDIC CAMEMBERT ICE CREAM - ROASTED APPLE PUREE - HAZELNUT - MUGOLIO



DESSERT

LICKED A SHEEP IN THE HIGHLANDS

ICE CREAM MADE FROM SHEEP WOOL AND SKYR – MILK CHOCOLATE BIRCH BOLETE MOUSSE –  
BIRCH SMOKED MILK CRUMBLE – WHEY CARAMEL

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,-)



## RESTAURANT HÓTEL HÚSAFELL

### 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 BISCUIT

2950,-

### LICKED A SHEEP IN THE HIGHLANDS

ICECREAM MADE FROM WOOL AND SKYR — MILK CHOCOLATE  
MOUSE INFUSED WITH BIRCH BOLETE — SMOKED MILK  
CRUMBLE — WHEY CARAMEL

3150,-

### LITTLE KYOTO IN HUSAFELL

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

3250,-

### OUR EVERGREEN

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

3350,-

### DID YOU KNOW ICE CREAM ORIGINATED IN CHINA

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

PER SCOOP 1190, -

### OSTABAKKI | CHEESE PLATTER FROM OUR ARTISAN CHEESE MAKER

SELECTION OF 4 ICELANDIC ARTISAN CHEESE

ERPUR - ICELANDIC PARMESAN 2 YEAR AGED

HREIN - RIPE CAMEMBERT STYLE CHEESE

DRAUGER — LIGHT BLUE MOLD CHEESE

AFI GAMLI — BLUE CHEESE AGED FOR 1 YEAR IN A LAVA CAVE

SERVED WITH JAM — GRAPES — ROASTED NUTS - CRACKERS

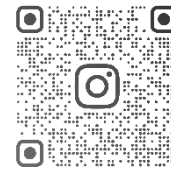
3950,-

### 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,-

We'd love to hear about your  
experience on Google



HUSAFELLRESTAURANT





RESTAURANT  
HÓTEL HÚSAFELL

## 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, -**

