



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.

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,-

WINTER HIGHLAND GIFTS

180G GRILLED HIGHLAND LAMB LOIN GLAZED WITH GINGER
AND LAVENDER PEPPER- MUSHROOM PUREE - CONFIT NAPPA
CABBAGE WITH MISO CRUMBLE - CITRUS JUS

7950,-



HÓTEL HÚSAFELL
A MIDWINTER MENU

FIRST STARTER
A TEMPTATION FOR THE YULE LADS

MISO AND MEADOWSWEET CURED BBQ REINDEER TARTAR – TRUFFLE CUSTARD – PICKLED BILL BERRIES



SECOND STARTER
BENEATH THE FJORD'S WINTER VIEL

CREAMY MAHOGANY CLAM CHOWDER – FENNEL – MARINATED CLAMS



MAIN COURSE
YULE FIRE ROASTED LAMB

GRILLED LAMB FILLET GLAZED WITH GINGER – MUSHROOM PUREE – BUTTER ROASTED WINTER CABBAGE –
CITRUS JUS



CHEESE COURSE
WINTERS PANTRY

MINI CHEESE PIE WITH APPLES - BACON JAM – PRETZEL DUST - CAMEMBERT ICECREAM



DESSERT
RIS A LA MANDE IN JAPAN

CREAMY RICE PUDDING – BLUEBERRY SAKE SORBET – MISO CARAMEL –
GINGERBREAD SESAME CRUMBLE – ALMOND WHITE CHOCOLATE FOAM

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,-.
We take the full right to change courses due to availability.*



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THE SWEET SIDE OF LIFE

RIS A LA MANDE IN JAPAN

CREAMY RICE PUDDING- BLUEBERRY SAKE SORBET – MISO
CARAMEL – GINGERBREAD SESAME CRUMBLE –
ALMOND WHITE CHOCOLATE FOAM

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,-

ICE-CREAM AND SORBETS

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

PER SCOOP 1190, -

CHEESE COURSES

A SMALL PIECE OF HOME

MINI CHEESE PIE WITH APPLES – BACON JAM –
PRETZEL DUST – CAMEMBERT ICE CREAM

2150,-

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,-

SWEET WINE

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
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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, -

