



RESTAURANT HÓTEL HÚSAFELL

KALDIR FORRÉTTIR - COLD STARTERS

Brauð og smjör
Bread and butter

850,-

Rækjur – smjörsteikt súrdeigsbrauð – Hvannar aldin – wasabiólía – grænn pipar – súrsaður laukur
Shrimps - butter fried Sour dough – Angelica capers - wasabi oil - Green peppercorn - pickled onion

2450,-

Birkireyktur lax – fjögurra mánaða “aldrað” Lamba Beikon – Síld – Aritisian ostur – Pikkles – Rúgbrauð – Súrt Skyr smjör

Inhouse Birch Smoked salmon – 4-month aged Lamb Bacon – Herring – Artisan cheese – Pickles – Rye bread – Sour Skyr Butter

3350,-

Salat - Salad

The Njörður Caesar

Skyr og Tindursalatsósa– Romaine Salat – Tómatar – Agúrkur – Lax karaage – Laxabeikon – rúgbrauðsteningar – Súrsuð aðalbláber
Skyr & Tindur cheese dressing - Romain Salad – Tomatoes – Cucumber – Salmon karaage – Salmon Bacon – Rye Bread Croutons – Pickled Bilberries

3750,-

HEITIR FORRÉTTIR - WARM STARTERS

Súrdeigsbaguette – brúnað smjör – Hvítt miso – Tindur – Yuzu – Ristaður hvítlaukur – Kryddjurtir
Sourdough baguette - browned butter - White miso – Tindur – Yuzu - Roasted Garlic - Herbs

1850,-

Grilluð ostasamlaka með reyktum Birki osti og Gouda - með heilkorns sinnepi steiktu í smöri og með sinneps majónesi

Butter Grilled cheese sandwich with smoked Birch cheese and Gouda - Mustard mayo sauce

1950,-

Djúpsteiktar hörpuskeljar – Súraldin – Svartur pipar – Engifermajónes

Deep fried Icelandic bay scallops – Lime – Black pepper – Ginger aioli

2100,-

Grillaður Íslenskur bónda Brie ostur 100g - marineraður í heimatilbúnu Barley Miso í mánuð – krækiberja Rabbabara Chutney – Grillað súrdeigsbrauð

Grilled Icelandic mini brie 100g that has been aged in homemade barley miso – Rhubarb crowberry Chutney – Grilled Sour dough bread

2300,-



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SÚPUR - SOUPS

Íslensk Kjötsúpa – Rótargrænmeti – Blaðlaukaolía
Icelandic Lamb Stew – Root Vegetables – Leek Oil
3050,-

Grænmetissúpa Dagsins (VEGAN)
Vegetable Soup Of The Day
2650,-

AÐALRÉTTIR - MAIN DISHES

Stökkur Djúpssteiktur nýjar kartöflur með Togarashi
smjöri – kimchi Majónes – Rækjur – Ristuð
sólblóma fræ
Crispy Deep fried new potatoes in Togarashi butter –
kimchi Mayo – Shrimps – Roasted sunflower seeds
2650,-

Stökkur Þorskur – Tartarsósa – Hamborgara brauð –
Pikklaður Fennill – Jalapeno – Þang Salat – Kál –
Franskar Kartöflur
Crispy Cod – Tartar Sauce – Burger Bun – Pickled
Fennel – Jalapenos – Seaweed Salad – Lettuce –
French Fries
3800,-

ÞAÐ EINA SEM ALLIR VILJA (SPYRJIÐ UM VEGAN)
THE ONE THING EVERYONE WANTS (ASK FOR VEGAN)

175g Nautaborgari – Hamborgara brauð – Súrsuð
Agúrka – Tómatar – Ostur – Salat – Húsafells
Hamborgarasósa – Franskar Kartöflur
175g Beef Burger Patty – Húsafell Mustard sauce –
Burger Bun – Pickled Cucumber – Tomato – Cheese
Lettuce – Fresh & Grilled onions – French Fries
4150,-

Grillaður lax – Gufusoðnar nýjar kartöflur – Grilluð
sítróna – Beurre Blanc – Dill
Land Farmed Grilled Salmon – Steamed New
Potatoes – Grilled Lemon –
Beurre Blanc – Dill
4550,-

MEÐLÆTI - SMALL SIDES

Franskar Kartöflur
French Fries
1100,-

Stökkur Kartöflur
Crispy Potatoes
1250,-

Salat
Side Sald
1350,-

Auka sósa
Extra sauce
350,-

EFTIRRÉTTIR - SWEETS

Heit súkkulaðikaka – Vanillu ís (15 mínútna bið)
Warm chocolate fondant cake – Vanilla Ice cream
(15min waiting time)
2500,-

Allur ísinn okkar er heimatilbúinn – Endilega spyrjið
hvaða tegundir við eigum til.

All our Ice-cream and sorbets are made in house
please ask what we have available
1100,-