



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



RESTAURANT HÓTEL HÚSAFELL

OUR DAILY BREAD

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

ADD DIP FOR YOUR BREAD:

SMOKEY COD RILLETTÉ **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 PONZO LEMON SAUCE

3750,-

5950,-

CHILDHOOD MEMORIES

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

3850,-

6850,-

A TASTE OF OUR HÚSAFELL FOREST (VEGAN)

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

3950,-

6850,-

EAST MEETS WEST

HAND DIVED WESTFJORDS SCALLOPS - BROWN BUTTER YUZU &
SUDACHI PONZO - ROASTED WALNUTS - KOHLRABI RELISH -
ICELANDIC WASABI LEAVES **4150,-**

MAIN COURSES

PIZZA NOT A PIZZA (VEGAN)

IN KOJI OIL FRIED HOMEMADE NAAN BREAD - CHARCOAL
GRILLED EGGPLANT PUREE - CRISPY BRUSSEL SPROUTS -
PICKLED CROWBERRIES - HAZELNUT CREAM -
SWEET PINECONES - CARAMELIZED ONION JAM

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 (CONTAINS SHELLFISH)

SKIN FRIED BBQ YOGHURT MARINATED SALMON -
CARROT GINGER PUREE - GLAZED CARROTS - X.O EMULSION -
WARM NUOC CHAM VINAIGRETTE WITH PICKLED GINGER AND
CHIVE OIL

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,-





SEASONAL MENU

FIRST STARTER LITTLE IZAKAYA

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



SECOND STARTER ATLANTIC COMFORT

CREAMY MAHOGANY CLAM CHOWDER – FENNEL – MARINATED CLAMS



MAIN COURSE WINTER HIGHLAND GIFT

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



CHEESE COURSE A SMALL PIECE OF HOME

MINI CHEESE PIE WITH APPLES – BACON JAM – PREZEL 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,-)



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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,-

GREEN RUSSIAN (DESSERT IN A GLASS)

BACARDI SPICED - MISO CARAMEL - COFFEE - CRÈME
DE CACAO - PANDAN CREAM - TONKA

3390,-

We'd love to hear about your
experience on Google



HUSAFELL 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, -

