



## 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**

AS FEATURED IN

NATIONAL  
GEOGRAPHIC

**TRAVELLER  
CULINARY**

COLLECTION

2026



## 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 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

#### 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,-

#### SILK & SOIL

180G GRILLED HIGHLAND LAMB HIP GLAZED WITH UME – LAMB BLOOD SAUSAGE PUREE – GRILLED PLUMS 6 PLUM GEL – CRISPY WHITE RADISH – SHISO RED CABBAGE – PURPLE CURRY JUS

7950,-



RESTAURANT  
HÓTEL HÚSAFELL

## SEASONAL MENU

FIRST STARTER  
**LITTLE IZAKAYA**

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



SECOND STARTER  
**THE SHEPHERD'S HARVEST**

CRISPY LAMB HEAD DOUGHNUT – VELOUTÉ OF YELLOW TURNIP & BROWN BUTTER – HAZELNUT



MAIN COURSE  
**SILK & SOIL**

GRILLED LAMB HIP GLAZED WITH UME- LAMB BLOOD PUDDING PUREE – GRILLED PLUMS AND PLUM GEL –  
CRISPY WHITE RADISH – SHISO RED CABBAGE – PURPLE CURRY JUS



CHEESE COURSE  
**CHEESY UMAMI**

FRIED BRIOSCH FRENCH TOAST – TINDUR TRUFFLE CREAM – CAMEMBERT ICECREAM – CRISPY TINDUR CHEESE



DESSERT  
**MEMENTO FROM SINGAPORE**

PAN DAN CREAM– GINGER ICECREAM–SWEET SOUR CANDIED GINGER– LEMONEN MERENGUE

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**

**MEMENTO FROM SINGAPORE**

PAN DAN CREAM – GINGER ICE CREAM — LEMON MERENGUE  
– CANDIED SWEET & SOUR GINGER

2950,-

**LICKED A SHEEP IN THE HIGHLANDS**

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

3150,-

**ONE NIGHT IN KYOTO**

MATCHA WHITE CHOCOLATE GANACHE –  
MILK RICE PUDDING – PLUM WINE & SHISO SORBET –  
RHUBARB YOGHURT FOAM



3250,-

**OUR EVERGREEN**

CHAMOMILE HONEY CAKE - BEESWAX SORBET - ROASTED  
WHITE CHOCOLATE CREAM - HONEYCOMB - HONEY MERENGUE  
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**

**CHEESY UMAMI**

FRIED BRIOCHE FRENCH TOAST – TINDUR TRUFFLE CREAM  
– CAMEMBERT ICE CREAM\_ – CRISPY CHEESE

2150,-

**CHEESE PLATTER FROM OUR ARTISAN CHEESE MAKER**

SELECTION OF 4 ICELANDIC ARTISAN CHEESE

SIGANDI – AGED HARD CHEESE WITH CARAMEL NOTES  
HARRI – GRUYERE STYLE 8 MONTHS AGED  
ÓLAFUR HVÍTI– WHITE MOLD CHEESE  
BAULA – BLUE CHEESE AGED FOR 1 YEAR IN A LAVA CAVE

SERVED WITH JAM – GRAPES – ROASTED NUTS - CRACKERS

3950,-

**TWIST ON A CLASSIC COCKTAIL**

**GREEN RUSSIAN**

BACARDI SPICED – MISO CARAMEL – COFFEE –CRÈME DE  
CACAO – PANDAN CREAM – TONKA.

3390,-

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,-**

