



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 is sourced sustainable Icelandic 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,-

THE SHEPHERDS HARVEST

CRISPY LAMB HEAD DOUGHNUT – VELOUTÉ OF YELLOW TURNIP
& BROWN BUTTER – HAZELNUT 3950,-

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

FIRST SIGN OF SPRING (VEGAN)

GRILLED ORGANIC WHITE ASPARAGUS MARINATED IN SHIO KOJI
– GARDEN PEA SALSA WITH BEAR GARLIC AND CAPERS –
FERMENTED WHITE ASPARAGUS BURRE BLANC WITH RAMSON
OIL – CRISPY GARLIC 5950,-

IZAKAYA FAIRYTALE

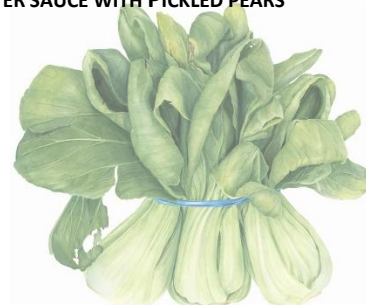
GRILLED 24H SLOW COOKED PORK BELLY– LEMON GRASS
MARINATED POINT CABBAGE SALAD – STEAMED GYOZA –
FRIED ICELANDIC MINI BOK CHOY – RAMEN STOCK SAUCE
WITH BURNT BLACK GARLIC OIL 6850,-

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,-

SPRINGS BOUNTY

BBQ LAMB HIP GLAZED WITH HONEY TERIYAKI AND WASABI
GREMOLATA – GREEN ASPARAGUS PUREE – GRILLED GREEN
ASPARAGUS WITH YOGHURT & CONFIT GARLIC– LEMON
BROWN BUTTER SAUCE WITH PICKLED PEARS 7950,-





RESTAURANT
HÓTEL HÚSAFELL
SEASONAL MENU



FIRST STARTER
LITTLE IZAKAYA

COD TARTAR MARINATED WITH KOSHO – LOVAGE SKYR – JALAPENO LIME FOAM



SECOND STARTER
COLD SUMMER IN ICELAND

COLD SOMEN NOODLES WITH LARCH OIL – ICELANDIC ROCK CRAB TARTAR WITH KIMZU – KYOTO STYLE DASHI – SEABUCKTHORN & CITRUS GEL – PICKLED LARCH NEEDLES – LUMP FISH CAVIAR



MAIN COURSE
SPRINGS BOUNTY

BBQ LAMB HIP GLAZED WITH HONEY TERIYAKI AND WASABI GREMOLATA – GREEN ASPARAGUS PUREE – GRILLED GREEN ASPARAGUS WITH YOGHURT & CONFIT GARLIC – LEMON BROWN BUTTER SAUCE WITH PICKLED PEARS



CHEESE COURSE
CHEESY UMAMI

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



DESSERT
SPRING STARTED SOMEWHERE

BAKED MATCHA CHEESECAKE CREAM – HAY & BARLEY COOKIE CRUMBLE – PICKLED STRAWBERRIES – STRAWBERRY YUZU SORBET

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

MEMENTO FROM SINGAPORE

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

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,-

SPRING STARTED SOMEWHERE

BAKED MATCHA CHEESECAKE CREAM— HAY & BARLEY COOKIE
CRUMBLE—PICKLED STRAWBERRIES —STRAWBERRY YUZU
SORBET

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
– TINDUR ICE CREAM_– CRISPY CHEESE

2150,-

CHEESE PLATTER FROM OUR ARTISAN CHEESE MAKER

SELECTION OF 4 ICELANDIC ARTISAN CHEESE

GUTTI SMALI – MILD GOUDA CHEESE, AGED 2-3 MONTHS
HARRI – GRUYERE STYLE 8 MONTHS AGED
FONN – SEMI HARD WHITE MOLD CHEESE
BAULA – BLUE CHEESE AGED FOR 1 YEAR IN A LAVA CAVE

SERVED WITH JAM – GRAPES – ROASTED NUTS - CRACKERS

3950,-

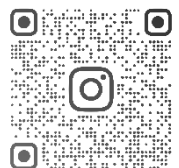
TWIST ON A CLASSIC COCKTAIL

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)

Our burgers are fried Medium please ask if you want it more well done

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, -

