HÚSAFELL RESTAURANT

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 BLACK SUMMER TRUFFLE 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

THAT TIME IN SEOUL (VEGAN)

CRISPY CAULIFLOWER GLAZED WITH SWEET AND SOUR RED CURRANT KETCHUP - CONFIT POTATO IN KIMCHI SPICE – ROASTED CAULIFLOWER MASH WITH SMOKE POTATOES – MEDOW SWEET AND KIMCHI VEGAN BUTTER SAUCE –

5950,-

GRÝLA'S OVEN

ROASTED STUFFED TURKEY BREAST GLAZED WITH ORANGE – RED CABBAGE PUREE - POTATOE PAVE - GINGERBREAD SPICED JUS

6850,-

A TALE OF EAST MEETS WEST (CONTAINS SHELLFISH)

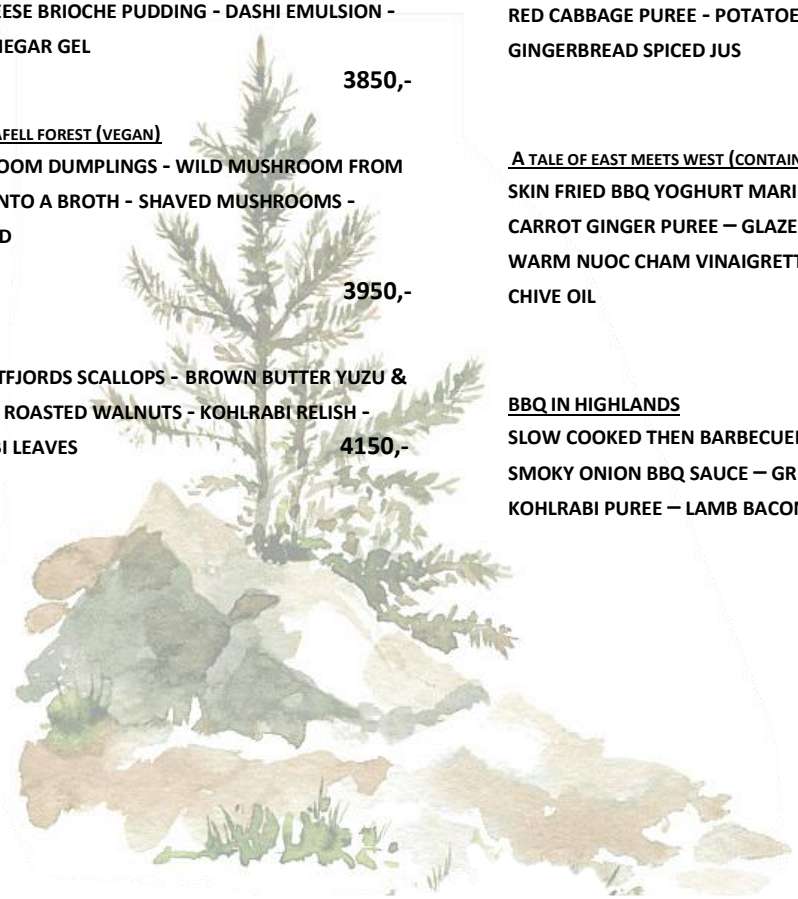
SKIN FRIED BBQ YOGHURT MARINATED SALMON – CARROT GINGER PUREE – GLAZED CARROTS –X.O EMULSION – WARM NUOC CHAM VINAIGRETTE WITH PICKLED GINGER AND CHIVE OIL

6850,-

BBQ IN HIGHLANDS

SLOW COOKED THEN BARBECUED LAMB HIP GLAZED WITH SMOKY ONION BBQ SAUCE – GRILLED KOHLRABI – ROASTED KOHLRABI PUREE – LAMB BACON – SAUCE VIERGE

7950,-



RESTAURANT
HÓTEL HÚSAFELL

SEASONAL MENU

FIRST STARTER

EDENS TUNDRA

REINDEER TARTAR – CHESTNUT MUSHROOM & TRUFFLE VINAIGRETTE - BROWN BUTTER KOJI EMULSION – PICKLED CROWBERRIES

SECOND STARTER

BENEATH THE FJORD'S WINTER VEIL

CREAMY ROCK CRAB SOUP – BBQ SCALLOP & SEAFOOD RAGOUT – CARAMELIZED ONION & YUZU

MAIN COURSE

GRÝLA'S OVEN

ROASTED STUFFED TURKEY BREAST GLAZED WITH ORANGE – RED CABBAGE PUREE – POTATOE PAVE - GINGERBREAD SPICED JUS

CHEESE COURSE

CHEESY UMAMI

GRILLED BREAD PUDDING GLAZED IN FERMENTED PINE SYRUP – CARAMELIZED SNORRI CHEESE - RED CABBAGE WALNUT CHUTNEY

DESSERT

A NEW NORDIC JAPANESES TRADTION

WARM RICE PUDDING– ROASTED RICE MILK ICE-CREAM – MISO & CARAMEL WHITE CHOCOALTE GANASCH – WHITE FURIKAKE - BILBERRY GINGER COMPOTE

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

A NEW NORDIC JAPANESES TRADTION

WARM RICE PUDDING– ROASTED RICE MILK ICE-CREAM – MISO & CARAMEL WHITE CHOCOLATE GANACHE – WHITE FURIKAKE - BILBERRY GINGER COMPOTE

2950,-

LICKED A SHEEP IN THE HIGHLANDS

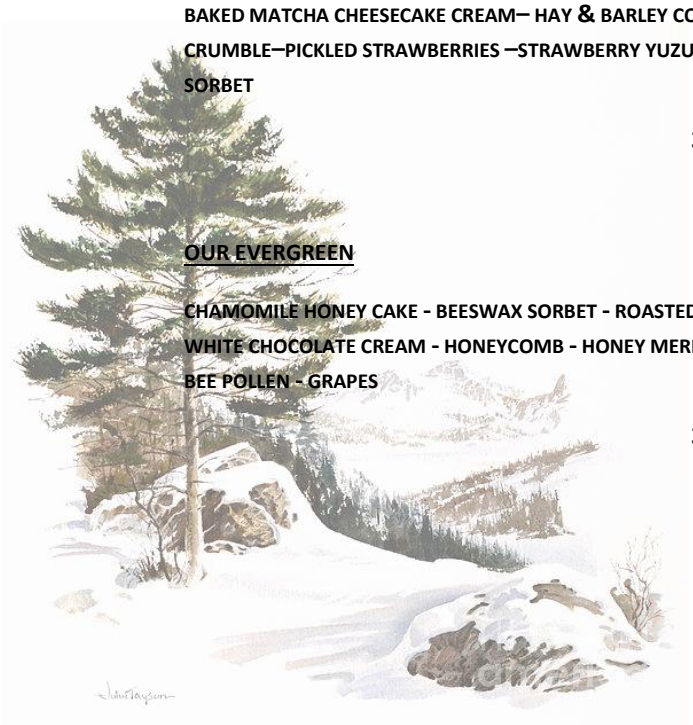
ICECREAM MADE FROM WOOL AND SKYR – MILK CHOCOLATE MOUSSE INFUSED WITH BIRCH BOLETE – SMOKED MILK CRUMBLE – WHEY CARAMEL

3150,-

MISSING THE SUMMER

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 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

CHEESY UMAMI

GRILLED BREAD PUDDING GLAZED IN FERMENTED PINE SYRUP – CARAMELIZED SNORRI CHEESE -
RED CABBAGE WALNUT CHUTNEY

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, -