



RESTAURANT HÓTEL HÚSAFELL

COLD STARTERS

Brauð og smjör

Bread and butter

850,-

Rækjur - smjörsteiktur súrdeigsbrauð – Hvönn kapers - wasabiólía - græn 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 – Skyr smjör

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

3350,-

Salad

The Njörðr Caesar

Skyr og Tindarsalatsósa– Romaine Salat – Tómatar – Agúrku – Lax Karaage – Laxabeikon – rúgbrauðsteninger – Súrsaðar aðalbláber
Skyr & Tindur cheese dressing - Romain Salad – Tomatoes – Cucumber – Salmon karaage – Salmon Bacon – Rye Bread Croutons – Pickled Bilberries

3750,-

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 ostasamlöka 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,-

Djúpsteiktur hörpuskeljar – Súraldin – Svartur pipar – Engifermajónes

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

2100,-

Grillaður Íslenskur bonda Brie ostur 100g - marineraður í heimatilbúnu Barley Miso í mánuð – krækiber 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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SOUPS

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

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

Main Dishes

Stökk Djúpsteiktar nýjar kartöflur með Togarashi smjör – 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 – Jalapenos – Þang – Salat – Franskar Kartöflur
Crispy Cod – Tartar Sauce – Burger Bun – Pickled Fennel – Jalapenos – Seaweed Salad – Lettuce – French Fries
3800,-

THE ONE THING EVERYONE WANTS (ASK FOR VEGAN)

175g Nautaborgari – Hamborgara brauð – Súrsuð Agúrka – Tómatar – Ost – 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 kartöflur – Grillað sítróna – Beurre Blanc – Dill
Land Farmed Grilled Salmon – Steamed New Potatoes – Grilled Lemon – Bure Blanc – Dill
4550,-

SMALL SIDES

Franskar Kartöflur
French Fries
1100,-

Stökkar Kartöflur
Crispy Potatoes
1250,-

Salat
Side Sald
1350,-

Auka sósa
Extra sauce
350,-

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,-