



RESTAURANT
HÓTEL HÚSAFELL

We hope to make Húsafell Restaurant an honest and welcoming experience for everyone. This is where every ingredient has its place and purpose and is treated with the utmost care to highlight its purest flavors.

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, fish and Seafood is sourced in Iceland. We are proud to be the first and only restaurant in Iceland to produce their own barley koji.

Húsafell cuisine is intrinsically Nordic and Icelandic, but always infused with a unique sense of place through Chef Ingolfur time in Asia.

Truly intentional hospitality lives in the everyday and is genuine and unembellished. We take care to create lasting memories with every guest that comes through our doors.





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HEIMABAKAÐ BRAUÐ OG SMJÖR

HOME MADE BREAD AND BUTTER 750,-

TIL AÐ BYRJA MEÐ – TO START WITH

EAST MEETS WEST

**HANDVEIDD VESTFJARÐAR MARINERUÐ HÖRPUSKEL –
BRÚNAÐ SMJÖR – YUZU OG SUADACHI PONZU – RISTAÐAR
VALHNETUR – HNÚÐKÁLS RELISH – ÍSLENSK WASABI LAUF**

HAND DIVED WESTFJORDS SCALLOPS– BROWN BUTTER YUZU
& SUADACHI PONZU – ROASTED WALNUTS – KOHLRABI RELISH
– ICELANDIC WASABI LEAVES

3850,-

CHILDHOOD MEMORIES

**ÍSLENSK ÞURRÖLDRUÐ NAUTALUND – OSTBÚÐINGUR MEÐ
GRILLUÐUM TINDA OSTI – DASHI KREM – ELDERBLÓMA EDIK
GEL**

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

3650,-

ICELANDIC SURF AND TURF

**HESTALUNDTARTAR – REYKTUR ÁLL – GRILLUÐ VILLIRÓS – KOJI
MAJÓNES – GRILLUÐ AGÚRKA – SAKE LEGIN SILUNGSHROGN**

TARTAR FROM FREE RANGE A5 HORSE – SMOKED EEL –
GRILLED WILD ROSES– KOJI EMULSION – CHARRED CUCUMBER
– SAKE WASHED TROUT ROE

3550,-

A TASTE OF OUR HÚSAFELL FOREST (VEGAN)

**GUFUSOÐIÐ SVEPPA DUMPLINGS – HÚSAFELLS VILLISVEPPA
SOÐ – RIFNIR SVEPPIR FRÁ GRÓÐURHÚSINU OKKAR – SÖL**

STEAMED MUSHROOM DUMPLINGS – HÚSAFELL WILD
MUSHROOM BROTH – SHAVED MUSHROOMS –
ROASTED SEAWEED

3450,-

AÐALRÉTTIR – MAIN COURSES

THAT BBQ FEELING

**STEIKTUR ÞORSKUR VAFINN Í HVÍTKÁL – BLÓMKÁLS RJÓMI OG
STÖKKSTEIKT BLÓMKÁL – ÍSLENSKAR RÆKJUR – KRABBA
TANTANMEN SMJÖRSÓSA – KAFFIR LIME LAUFBLAÐA OLÍA**

FRIED LINE CAUGHT ICELANDIC COD WRAPPED IN CABBAGE –
CAULIFLOWER CREAM & CHARRED CAULIFLOWER – FJORD
SHRIMPS– TANTANMEN CRAB BUTTER SAUCE – KAFFIR LIME
LEAF OIL

6550,-

HÚSAFELL IZAKAYA

**HÆG ELDUÐ GRÍSAŚÍÐA MEÐ HUNANGI – HEITT GRÆNKÁLS
KARTÖFLUSALAT MEÐ SAKE OG SÍTRÓNUGRASI – DIM SUM –
RAMEN SÓSA**

SLOW COOKED PORK BELLY COOKED IN HONEY – WARM KALE
POTATO SALAD WITH SAKE AND LEMON GRASS – DIM SUM –
RAMEN SAUCE

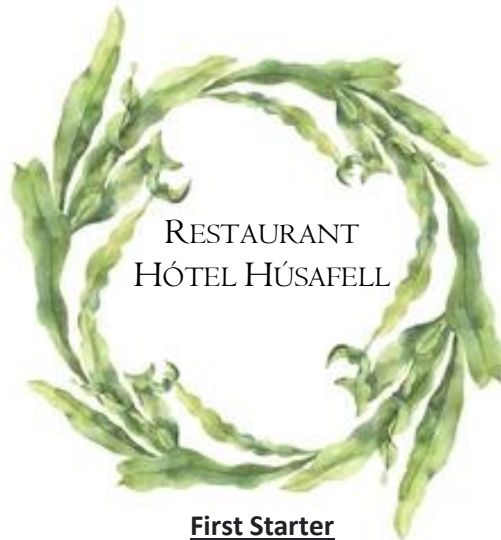
6250,-

LOST IN TRANSLATION (VEGAN)

**HNÚÐKÁLS TART TATIN MEÐ MISO GLJÁA – STÖKK SÓLRÓT –
BBQ TAPIOCA SÓSA MEÐ KAFFI OLÍU – SVART HVÍTLAUKS TÓFU
KREM – SÚRAÐAR OG SYKUR RISTAÐAR PEKANHNETUR**

KOHLRABI TARTE TATIN GLAZED WITH MISO –
CRISPY SUNCHOKES – BBQ TAPIOCA SAUCE WITH COFFEE OIL –
BLACK GARLIC TOFU PUREE – SOUR CANDIED PECANS

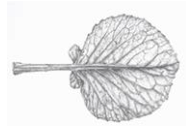
5350,-



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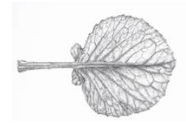
First Starter

REYKTUR FJARÐARSILUNGUR Í RAUÐRÓFU ÖSKU – REYKT FISKSOÐ – SÝRÐAR RAUÐRÓFUR – AROMATÍSK
ÞÖRUNGA OLÍA – SAKE MARINERAÐ SILUNGS RÖÐ
SMOKED FJORD TROUT IN BEETROOT ASH – SMOKED FISH BROTH – PICKLED BEETROOT – AROMATIC ALGAE OIL –
SAKE BRINED TROUT ROE



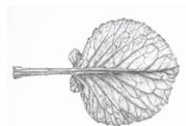
Second starter

SÖLTUÐ ÝSA OG KARTÖFLU KREM – HANDGERÐ OSTAFROÐA ÚR ARTISAN OSTAGERÐAR VÉLINNI OKKAR –
SÍTRÓNU GEL – HUNANGS GLJÁÐIR SKARLOTTU LAUKAR
SALTED HADDOCK AND POTATOE CREAM – CHEESE FOAM MADE FROM OUR ARTISAN CHEESE MAKER – LEMON GEL
– HONEY GLAZED SHALLOTS



Main course

GRILLUÐ ÍSLENSK LAMBAKÓRÓNA MEÐ SÍTRÓNU- OG BRÚNSYKURSSMJÖRI – GRÆNBAUNAMAUK – TERRINE
MEÐ GRILLUÐU LAMBI OG BYGGI – JÓGÚRT GEL – MYNTU SAFI MEÐ GRILLUÐU LAMBABEIKONI OG STOUT
GRILLED FREE RANGE ICELANDIC LAMB CROWN WITH LON AND BROWN BUTTER – GARDEN PEA PUREE – GRILLED
LAMB AND BARLEY TERRINE – YOGURT GEL – MINT LAMB JUS WITH STOUT WITH ROASTED LAMB BACON



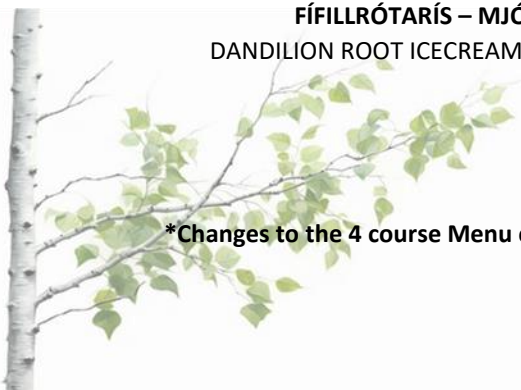
Dessert

FÍFILLRÓTARÍS – MJÓLKUR MOLAR – GULRÓTAR KREM – GULRÓTÍS - SÍTRÓNUMARENGS
DANDILION ROOT ICECREAM – MILK CRUMBLE – CARROT CURD – CARROT GRANITA – LEMON MERINGUE

3 COURSE 13.200 (WITHOUT SECOND STARTER)

4 COURSE 14.300

*Changes to the 4 course Menu come with an extra charge of 900,- per course





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PETTA SÆTA – THE SWEET

MY JAPANESE DREAM

KYOTO HOJICHA TE ÍS – BINGSU BÚIÐ TIL ÚR ÍSLENSKU BYGG GRASI –
SÚKKULAIÐI SOJA KARAMELLA, BÚIN TIL MEÐ OKKAR EIGIN SOJA SÓSU –
KINAKO KRUMBLA – RISTUÐ BYGG FRLOÐA - BANANI

KYOTO HOJICHA TEA ICECREAM – BINGSU MADE FROM
ICELANDIC BARLEY GRASS – CHOCOLATE SOY TOFFEE MADE
WITH OUR OWN SOY SAUCE – KINAKO CRUMBLE – ROASTED
BARLEY FOAM – BANANA

2850,-

OUR EVERGREEN

HUNANGS OG KAMILU KAKA – HUNANGS VAX KRAP ÍS – RISTAÐ HVÍTT
SÚKKULAIÐI KREM – HUNANGSMARENGS – BÝFLUGNAFRJÓ - VÍNBER

CHAMOMILE HONEY CAKE – BEESWAX SORBET – ROASTED
WHITE CHOCOLATE CREAM – HONEYCOMB – HONEY MERINGUE
BEE POLLEN – GRAPES

2950,-

UNDERGROUND

FÍFILRÓTARÍS – MJÓLKUR MOLAR – GULRÓTARÍS – SÍTRÓNUMARENGS

DANDELION ROOT ICE CREAM – MILK CRUMBLE – CARROT
GRANITA – LEMON MERINGUE

2650,-

DON'T BE SCARED (VEGAN)

DÖKKT SÚKKULAIÐI TÓFÚ PENNY SVEPPA PINNI - MEÐ HAFPYRNI –
RISTAÐUÐUM SELLERÍFIS – SELLERÍRÓT OG HAFRA GRANOLA

DARK CHOCOLATE SILKEN TOFU PENNY BUN MAGNUM WITH
SEA BUCKTHORN – ROASTED CELERIAC ICE CREAM – CELERY
ROOT AND OAT GRANOLA

2550,-



SOMETHING TO FINISH OFF THE NIGHT

HÚSAFELL G&T

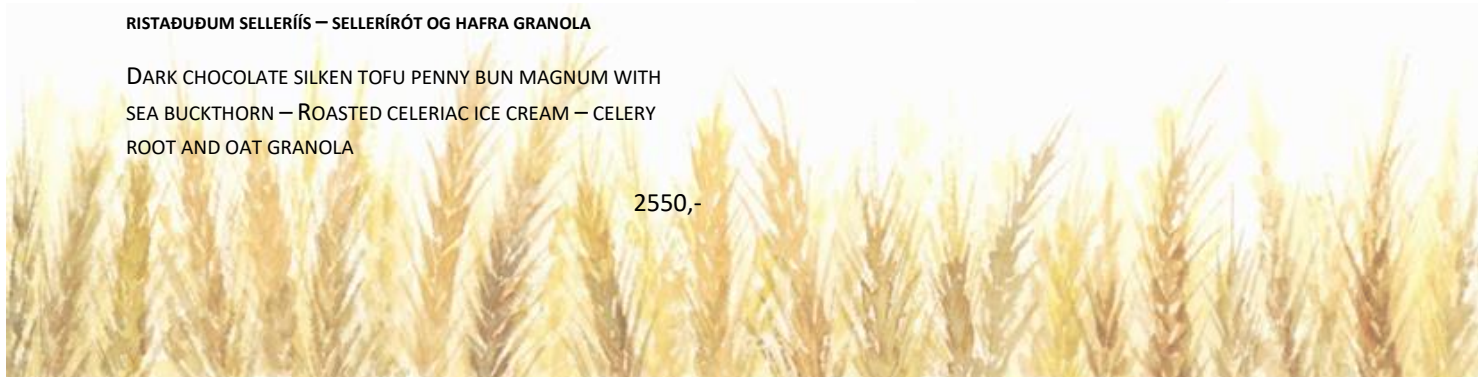
IN HOUSE INFUSED STRAWBERRY GIN – TONIC –
ROSMARY SYRUP – FRESH FARMED ICELANDIC STRAWBERRIES

2600,-

DISZNÓKÓ TOKAJI ASZÚ 5 PUTTONYOS 60ML

PERHAPS THE BEST WINE FROM HUNGARY BUT IN ANY CASE
THE, OLDEST AND THE MOST FAMOUS DESSERT WINE IN THE
WORLD.

2590,-





FYRIR UNGANA

FOR THE YOUNGSTERS

HAMBORGARI – BRAUÐ – MAJÓNES – SALAT – TÓMATUR - FRANSKAR

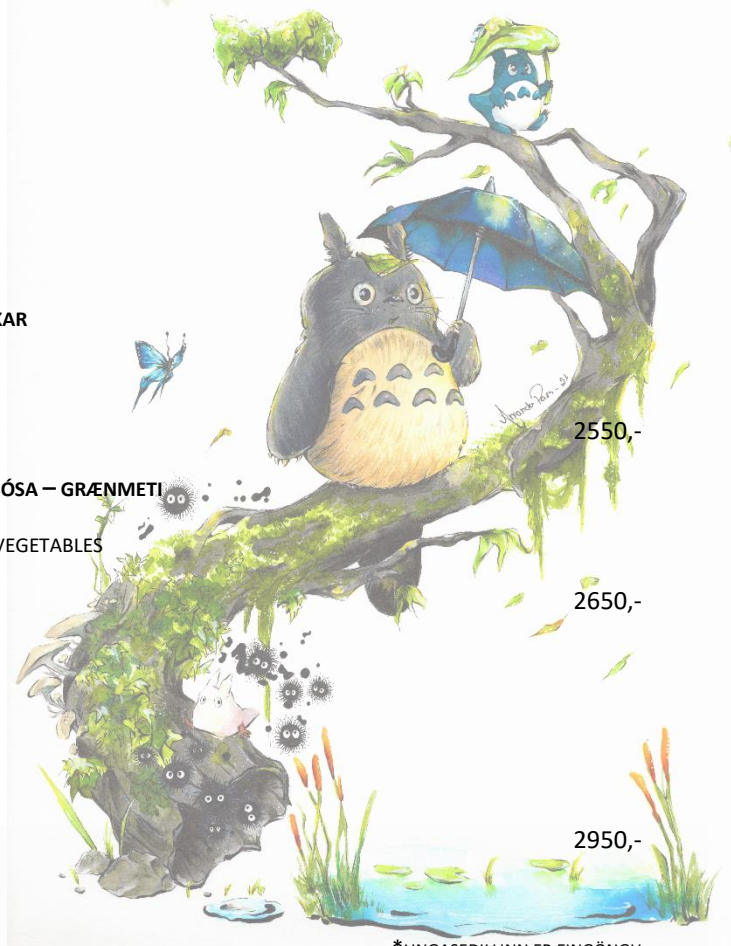
HAMBURGER – BUN – MAYONNAISE – LETTUCE – TOMATO – FRIES

STEIKTUR FISKUR – SÖDNAR EÐA FRANSKAR KARTÖFLUR – TÓMATSÓSA – GRÆNMETI

PAN FRIED FISH – BOILED POTATOES OR FRENCH FRIES - KETCHUP – VEGETABLES

**GRILLAÐ LAMB – SÖDNAR EÐA FRANSKAR KARTÖFLUR
TÓMATSÓSA – GRÆNMETI**

GRILLED LAMB – BOILED POTATOES OR FRENCH FRIES -
KETCHUP – VEGETABLES



2550,-

2650,-

2950,-

*UNGASEÐILLINN ER EINGÖNGU
FYRIR 12 ÁRA OG YNGRI

*YOUNGSTER MENU IS ONLY SERVED
FOR CHILDREN UNDER 12 YEARS OF AGE





Looking for something easy

SALAD (Ask for Vegan)

Úrval af mismunandi salatblöðum – tómatar – Vinaigrette –
ristuð fræ – Tindur Ost – súr grænmeti

Assortment of different salad leaves – Tomatoes –
Vinaigrette – Roasted seeds – Tindur cheese - Pickles
2.790, -

THE CLASSIC CHEESE-BURGER (Ask for Vegan)

140g Nautakjöt – Gouda – salat – tómatar – rauðlauk –
súrum gúrkum – Húsafell hamborgarasósa – Franska

140g Icelandic Beef Patty - Gouda - lettuce - tomatoes –
red onion - Pickles – Húsafell Burger sauce – French Fries
4.850, -

SIDE SALAD

Blandað salat – agúrkur – tómatar - vinaigrette

Mixed salad – cucumber – tomato – vinaigrette
1.900, -

Franskar kartöflur

French Fries
750, -

