



HÓTEL HÚSAFELL RESTAURANT

Hótel Húsafell Restaurant Group menus

Valid from 1. June 2018 to 31. May 2019

Terms

The group menus are for minimum of 10 persons.
The group decides on one starter, one main course and one dessert for the whole group, same menu for everyone in the group.

Please let us know as soon as possible if anyone in the group has special dietary requests, allergies or intolerance of some sort.

Please note that we need to receive an order for the group menu two weeks before arrival, if ordered later we reserve the right to make changes to the menu.

Prices are subject to change comes to tax changes on Icelandic tourism.

Opening hours

Summer 1st of June – 31st of August

Breakfast 07:00 – 10:00

Lunch 12:00 – 14:00

Dinner 18:00 – 22:00

Winter 1st of September – 31st of May

Breakfast 08:00 – 10:00

Lunch 12:00 – 14:00

Dinner 18:00 – 22:00





HÓTEL HÚSAFELL RESTAURANT

Lunch Group Menu

Starters

Shellfish soup

langoustine, scallop and blue mussel

Langoustine salad

mango, chili and dates

Cured sheep fillet

goat cheese, beetroots, rucola, hazelnuts and truffle mayonnaise

Main courses

Hamburger 150 gr.

bacon, portobello, caramelized red onions, mustard seeds and chili mayonnaise

Fish of the day

the freshest fish available

Leg of lamb

potato purée, turnip, beetroot and beetroot glaze

Chicken breast

potato terrine, portobello, parsnip purée and madeira glaze

Desserts

Skyr

white chocolate ganache, liquorice ice cream, roasted chocolate and rhubarb

Warm chocolate cake

caramel, raspberries and raspberry ice cream

Two course lunch (starter & main course) price 4.390 ISK per person

Price for adding dessert is 1.400 ISK per person





HÓTEL HÚSAFELL RESTAURANT

Evening Group Menu 1

Starters

Shellfish soup

langoustine, scallop and blue mussel

Langoustine salad

mango, chili and dates

Cured sheep fillet

goat cheese, beetroots, rucola, hazelnuts and truffle mayonnaise

Main courses

Pan fried cod

potato purée, celery, watercress, rye-bread thins and elderflower sauce

Fish of the day

the freshest fish available

Chicken breast

potato terrine, portobello, parsnip purée and madeira glaze

Desserts

Skyr

white chocolate ganache, liquorice ice cream, roasted chocolate and rhubarb

Warm chocolate cake

caramel, raspberries and raspberry ice cream

Tonka pepper brûlée

pistachio sponge, passion fruit, marshmallows and passion fruit sorbet

Price 8.200 ISK per person





HÓTEL HÚSAFELL RESTAURANT

Evening Group Menu 2

Starters

Hot smoked goose breast

duck leg, wild mushroom barley and blueberries

Beef Carpaccio

rucola, parmesan and chili mayonnaise

Ceviche

salmon, scallop, blue mussel, flounder, roasted peppers, saffron mayonnaise and yuzu granite

Main courses

Beef tenderloin

rösti potatoes, Jerusalem artichokes and red wine glaze

Lamb fillet

baked shallot onion, potato gratin, portobello and beetroot glaze

Duck breast and slow cooked duck leg

potato terrine, grilled pok choy and orange glaze

Grilled salmon

wasabi risotto, crispy soft-shell crab, shiitake mushrooms, grilled spring onion, mango salad and wagame

Desserts

Skyr

white chocolate ganache, liquorice ice cream, roasted chocolate and rhubarb

Warm chocolate cake

caramel, raspberries and raspberry ice cream

Tonka pepper brûlée

pistachio sponge, passion fruit, marshmallows and passion fruit sorbet

Price 8.900 ISK per person





HÓTEL HÚSAFELL RESTAURANT

Evening Group Menu

Surprise menu

4 course chef's choice menu

Price 9.500 ISK per person

5 course chef's choice menu

Price 10.500 ISK per person





HÓTEL HÚSAFELL RESTAURANT

Vegetarian menu

Starters

Vegetable purée soup
cream cheese and pickled vegetables

Beetroot salad
goat cheese, beetroots, rucola, hazelnuts and truffle mayonnaise

Grilled zucchini
quinoa, chili mayonnaise and watercress

Main courses
Grilled eggplant
chickpeas, grilled peppers, watercress, crispy garlic and coconut

Nut roast
parsnip purée, pickled vegetables, kale and hazelnut vinaigrette

Grilled Portobello mushroom
jerusalem artichokes, cauliflower and pok choy

Desserts
Skyr
white chocolate ganache, liquorice ice cream, roasted chocolate and rhubarb

Warm chocolate cake
caramel, raspberries and raspberry ice cream

Tonka pepper brûlée
pistachio sponge, passion fruit, marshmallows and passion fruit sorbet

Two course lunch (starter & main course) price 4.390 ISK per person
Price for adding dessert is 1.400 ISK per person (excludes Tonka pepper dessert)

Three course evening menu
Price 8.200 ISK per person

