



HÓTEL HÚSAFELL RESTAURANT

Hótel Húsafell Restaurant

Group menus

Valid from 1. June 2019 to 31. May 2020

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 if 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

Vegetable purée soup
grilled peppers, pumpkin seeds and pickled vegetables

Shellfish soup
langoustine, scallop and blue mussel

Beetroot and goat cheese salad
hazelnuts, rucola, dill mayonnaise and red wine caramel

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, carrots, beetroot and beetroot glaze

Chicken breast
potato terrine, portobello, parsnip purée and madeira glaze

Pork tenderloin
rösti potato, Jerusalem artichokes, carrots, kale and red wine sauce

Desserts

Skyr
white chocolate ganache, blueberries and blueberry ice cream

Warm chocolate cake
ice cream, caramel and strawberries

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 Menu 1

Starters

Vegetable purée soup
grilled peppers, pumpkin seeds and pickled vegetables

Shellfish soup
langoustine, scallop and blue mussel

Cured sheep fillet
goat cheese, beetroots, rucola, hazelnuts and truffle mayonnaise

Main courses

Pan fried blue ling
potato purée, watercress, pok choy and white wine sauce

Fish of the day
the freshest fish available

Chicken breast
potato terrine, portobello, parsnip purée and madeira glaze

Desserts

Skyr
white chocolate ganache, blueberries and blueberry ice cream

Warm chocolate cake
ice cream, caramel and strawberries

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

Chocolate mousse
peanuts, salted caramel, raspberries and raspberry ice cream

Price 8.450 ISK per person





HÓTEL HÚSAFELL RESTAURANT

Evening Menu 2

Starters

Hot smoked goose breast

duck leg, goose liver pâté, wild mushroom barley and blueberries

Beef Carpaccio

rucola, parmesan and chili mayonnaise

Salmon ceviche

grilled peppers, coriander, yuzu and watercress

Main courses

Beef tenderloin

rösti potatoes, Jerusalem artichokes and red wine glaze

Lamb fillet and slow cooked lamb shank

potato gratin, pickled beetroots, portobello and beetroot glaze

Duck breast and slow cooked duck leg

potato terrine, green apples, pickled fennel and apple glaze

Grilled salmon

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

Desserts

Skyr

white chocolate ganache, blueberries and blueberry ice cream

Warm chocolate cake

ice cream, caramel and strawberries

Tonka pepper brûlée

pistachio sponge, passion fruit, marshmallows and passion fruit sorbet

Chocolate mousse

peanuts, salted caramel, raspberries and raspberry ice cream

Price 9.200 ISK per person





HÓTEL HÚSAFELL RESTAURANT

Evening Menus

Surprise menu

4 course chef's choice menu

Price 9.900 ISK per person

5 course chef's choice menu

Price 10.900 ISK per person





HÓTEL HÚSAFELL RESTAURANT

Vegetarian menu

Starters

Vegetable purée soup
grilled peppers, pumpkin seeds 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, blueberries and blueberry ice cream

Warm chocolate cake
ice cream, caramel and strawberries

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

Chocolate mousse*
peanuts, salted 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

*Tonka pepper and chocolate mousse desserts are only served in the evenings

Three course evening menu

Price 8.450 ISK per person

