

RESTAURANT
HÓTEL HÚSAFELL

TIL AÐ BYRJA MEÐ – TO START WITH

**HLEYPT EGG – SÆTT KORN – STÖKKT KJÚKLINGA SKINN
- GERJUÐ SÓLBLÓMAFRÆ – POPPKORNS FROÐA –
NORI**

POACHED EGG – SWEET CORN – CRISPY CHICKEN SKIN –
FERMENTED SUNFLOWER SEEDS – POPCORN FOAM –
NORI

3100,-

**KÓNGAKRABBI – YUZU GÉL – SUDACHI PONZU –
FENNEL – SKESSUJURTAR KREM – VORLAUKUR –
BRIOCHE BRAUÐ**

KING CRAB – YUZU GEL – SUDACHI PONZU – FENNEL –
LOVAGE CREAM – SPRING ONION – BRIOCHE

3900,-

VEGAN

**GRILLAÐ ROMAIN SALAT – KOJI – SÖL – SELERÍRÓT –
BRAUÐ TENINGAR – KOMBU OLÍA – SKJALDFLÉTTA**

GRILLED ROMAIN HEART – KOJI – DULSE – CELERIAC
CREAM – CROUTONS – KOMBU OIL – ICELANDIC RED
NASTURTIUM

2800,-

***VINSAMLEGAST LÁTID ÞJÓNINN VITA AF OFNÆMI**

EÐA ÓÞOLUM

*** AUKA BRAUÐ KARFA 500,-**

ÁÐALRÉTTIR – MAIN COURSES

**ÞORSKUR – NÍPUMAUK – VALHNETUR – GRILLAÐIR
OSTRUSVEPPIR - HAFÞYRNISOLÍA – KOSHO SMJÖRSÓSA
– KARTÖFLUR**

ICELANDIC COD – PARSNIP PUREE – WALNUTS –
GRILLED OYSTER MUSHROOMS – SEABUCKTHORN
MASALA OIL – KOSHO BUTTER SAUCE – POTATOES

5500,-

**LAMBAMJÖÐM – STEIKT MÖNDLUMAUK – SVARTRÓT
SÝRÐ VÍNBER – HVANNAR MISO SÓSA – SKANKI –
KARTÖFLUFROÐA**

LAMB HIP – ROASTED ALMOND PUREE – SALSIFY –
PICKLED GRAPES – ANGELICA MISO SAUCE – SHANK –
POTATO FOAM

5990,-

VEGAN

**BBQ BLÓMKÁL – HÆGELDAÐAR LINSUBAUNIR –
SVARTUR HVÍTLAUKUR – RISTUÐ KORN – SHITAKE
SVEPPIR – SALAT**

BBQ CAULIFLOWER – SLOW COOKED LENTILS – BLACK
GARLIC TOASTED GRAINS – SHITAKE – BABY GREENS

4800,-

*** PLEASE INFORM YOUR WAITER OF ALLERGIES AND
INTOLERANCES**

*** EXTRA BREAD CHARGE 500,-**

RESTAURANT
HÓTEL HÚSAFELL

PETTA SÆTA – THE SWEET

HVÍTT SÚKKULAÐI – SKYR – RISTAÐ KOJI BYGG –
HVANNAR SORBET – FURA –

SKYR & WHITE CHOCOLATE INFUSED WITH ROASTED
BARLEY KOJI – ANGELICA SORBET – PINE

2200,-

RABBARBARI – LAKKRÍSGLJÁI – VANILLU SEMI FREDO
YLLIBLÓM – SMJÖRDEIG – JARÐABER

BLACK CURRANT SORBET – GREEN TEA CREAM –
BEETROOT TEXTURES – COCOA NIBS – BLACK CURRANT
OIL

2100,-

VEGAN

DÖKKT SÚKKULAÐI – KÓKOS – SVAMPKAKA
ÁSTARALDIN – KAFÍR LIME – GRÆNN PIPAR

DARK CHOCOLATE – COCONUT – SPONGE CAKE
PASSION FRUIT – KAFÍR LIME – GREEN PEPPER

2100,-

*VINSAMLEGAST LÁTID ÞJÓNINN VITA AF ÓNÆMUM
ÓÞOLUM

ÞESSI HEFÐBUNDNI

THE TRADITIONAL

SÍTRÓNUGRAS SKELFISKSÚPA – HÖRPUSKEL – RÆKJUR
RADISA – HREÐKA – SÖLTUÐ SÍTRÓNA – JURTIR

LEMONGRASS SHELLFISH SOUP – SCALLOPS – SHRIMP
DAIKON RADISH – SALTED LEMON HERBS

NAUTALUND – KARTÖFLUPRESSA – SVEPPIR
TRUFFLUR – FERSKT GRÆNMETI – PORTVÍNSGLJÁI

BEEF TENDERLOIN – POMMES ANNA – MUSHROOMS
TRUFFLES – GREENS – PORT WINE GLAZE

SÚKKULAÐI – TONKA – BER
MULNINGUR – ÍS

CHOCOLATE – TONKA – BERRIES
CRUMBLE – ICE CREAM

9500,-

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RESTAURANT
HÓTEL HÚSAFELL

FYRIR UNGANA
FOR THE YOUNGSTERS

**HAMBORGARI – BRAUÐ – MÆJÓNES – SALAT –
TÓMATUR - FRANSKAR**

HAMBURGER – BUN – MAYONNAISE – LETTUCE –
TOMATO – FRIES

1700,-

**STEIKTUR FISKUR – SOÐNAR EÐA FRANSKAR
KARTÖFLUR – SÓSA – GRÆNMETI**

FRIED FISH – BOILED POTATOES OR FRENCH FRIES
SAUCE – VEGETABLES

1700,-

**GRILLAD LAMB – SOÐNAR EÐA FRANSKAR KARTÖFLUR
SÓSA – GRÆNMETI**

GRILLED LAMB – BOILED POTATOES OR FRENCH FRIES
SAUCE – VEGETABLES

1700,-

*UNGASEÐILLINN ER EINGÖNGU
FYRIR 12 ÁRA OG YNGRI

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