



Hôtel Búðir À La Carte

FROM OUR MASTER CHEF  
IN KITCHEN

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**THE CHEF'S CHOICE**

Three dishes.

8,900 ISK

(Price per guest, only served for the whole table.)

**WINE SELECTED SPECIALLY  
FOR EACH COURSE**

5,400 ISK

**THE CHEF'S CHOICE**

Five dishes.

10,900 ISK

(Price per guest, only served for the whole table.)

**WINE SELECTED SPECIALLY  
FOR EACH COURSE**

8,500 ISK



Hôtel Búðir À La Carte

STARTERS

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**SHELLFISH SOUP**

Smoked buttermilk foam and birch oil.

2,350 ISK

**BÚÐIR SALAD**

Cherry tomatoes, feta from a local dairy farm.

Red onion, grapes and walnuts.

2,150 ISK

**CURED BEEF**

Caraway cheese, onion and beetroot.

2,350 ISK

**SALMON TARTARE**

Trout roe, cucumber, sour cream and mint.

2,350 ISK

**LANGOUSTINE**

Sauce vierge, melon and fennel.

2,550 ISK

MAIN COURSES

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**LAMB FILLET**

Yellow turnip, small potatoes from a local farm.

Brown cheese, veal tongue and small Icelandic carrots.

5,250 ISK

**FISH OF THE DAY**

Seasonal vegetables and local herbs.

4,500 ISK

**BEEF TENDERLOIN**

Sunchoke in two ways, Bearnaise foam and kale.

5,950 ISK

**LENTILS**

Sweet potatoes, cauliflower and granola.

4,700 ISK

DESSERTS

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**SKYR AND WHEY CHEESE**

Pear and apple compote, crispy

ryebread flakes and raspberry.

2,250 ISK

**SALTED CHOCOLATE GANACHE**

Mascarpone, lemon sponge.

1,950 ISK

**CARROT CAKE**

Earl gray sorbet, nuts and white chocolate.

1,950 ISK



Hótel Búðir – Group Menu

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STARTERS

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**BUTTERNUT SQUASH SOUP**

Buttermilk foam  
Infused oil  
and local herbs

**SMOKED SALMON**

Horseradish mayo  
Rye bread  
Pickled Cucumbers

**CURED ICELANDIC LAMB**

Beetroot gel  
Onion crumble  
Cinnamon scented apples



Hótel Búðir – Group Menu

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MAINS

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**FISH OF THE DAY**

with seasonal vegetables  
Pommes pureé and local herbs  
8,400 ISK

**ICELANDIC LAMB FILLET**

Carrots, Potato pave  
Demi glace  
9,650 ISK

**SPICY CHICKEN BREAST**

Albufera sauce, Kale  
Onions  
8,400 ISK

**LENTILS**

Cauliflower, Sweet potatoes  
and Granola  
7,900 ISK

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DESSERTS

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**CHOCOLATE BROWNIE**

Ice cream, Nuts  
Pears

**CREMÉ BRULÉÉ**

Chefs choice

**CARROT CAKE**

White chocolate, earl gray sorbet

**SORBET**

Fruits and crumble