



## Welcome to Ingólfsskáli Viking Restaurant

You'll experience some of Iceland's finest delicacies at our restaurant in a truly unique environment. The Ingólfsskáli Viking longhouse is among the largest in Iceland, and it is decorated with beautiful wood carvings, pelts, shields, and swords honoring Iceland's cultural heritage and traditions.

Our menu is inspired by the Vikings with a touch of modern culinary techniques. Seasonality and availability played a large role in the food that the Vikings could gather and harvest and equally, this informs the dishes served at different times of the year to maintain a high degree of authenticity.

We hope you'll enjoy the evening!

## GROUP MENU



## VIKING FEAST - VÍKINGAVEISLA

The ultimate feast for the true Viking warriors

A set three-course dinner - Only served for the whole table

Þriggja rétta matseðill - Aðeins framreiddur fyrir allt borðið

### WILD GAME SOUP // VILLIBRÁÐASÚPA

cured goose – crowberries – crispy mushrooms – truffle oil  
grafin gæs – krækiber – stökkir sveppir - truffluolía

### STEAK PLATTER // STEIKARPLATTI

grilled beef tenderloin – fried rack of lamb – glazed pork belly  
grilluð nautalund – lambakóróna – gljáð grísasíða

### SIDES // MEDLÆTI

fried potatoes – brussels sprouts – red cabbage – garden salad – steak sauce  
steikt smælki – rósakál – rauðkál – grænt salat – steikarsósa

### BAKED CHEESECAKE // BÖKUÐ OSTAKAKA

blackberries – candied nuts  
brómber – sykraðar hnetur

**per person - á mann**

**12.990 kr.**

GROUP MENU



## SMALL PLATES - SMARETTIR

### CREAMY CARROT SOUP // KREMUD GULRÓTARSÚPA (VG)

grilled bell pepper - toasted coconut flakes - bread - whipped butter  
grilluð paprika - ristaðar kókosflögur - brauð - þeytt smjör

**2.990 kr.**

### CHICKEN LIVER BRULÉE // KJÚKLINGALIFRARBRULÉE

bacon - onion jam - crowberries - grilled sourdough bread  
beikon - sultaður laukur - sykruð krækiber - grillað súrdeigsbrauð

**3.290 kr.**

### ICELANDIC BEEF CARPACCIO // ÍSLENSKAR NAUTAPYNNUR

anchovy mayo - pickled blueberries - smoked Tindur cheese - rucola  
ansjósumæjó - sýrð bláber - reyktur Tindur - klettasalat

**4.190 kr.**

## MAIN COURSES - ÁDALRÉTTIR

### FISH OF THE DAY // FISKUR DAGSINS

garlic roasted cauliflower purée - herbed potatoes - apples - noisette - toasted almonds  
hvítlauksristað blómkálsmauk - kryddjurtasmælk - epli - brúnað smjör - möndluflögur

**5.990 kr.**

### FRIED DUCK CONFIT // STEIKT ANDALÆRI

smoked Tindur cheese - bacon lentil compote - pickled beets - kale - cherry glaze  
reyktur Tindur - beikon linsubaunir - sýrðar rauðrífur - grænkál - kirsuberjagljái

**6.090 kr.**

### BEETLOAF // RAUÐRÓFUSTEIK (V)

black bean purée - parsnip - kale - pumpkin seeds  
svartbaunamauk - nípa - grænkál - graskersfræ

**5.490 kr.**

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## DESSERTS - EFTIRRÉTTIR

### SKYR CHEESECAKE // SKYROSTAKAKA

sugared berries - oat crumble

sykruð ber - haframulningur

**2.790 kr.**

### NOISSETTE BROWNIE // NOISETTE BRÚNKAKA

caramel whey mousse - almond caramel - milk ice cream

mysingsmús - möndlukaramella - mjólkurís

**2.990 kr.**

### CHOCOLATE MOUSSE // SÚKKULAÐIMÚS (V)

almond caramel - crowberries - coconut and passionfruit ice cream

möndlukaramella - krækiber - kókos- og ástaraldinís

**2.790 kr.**



## ACTIVITIES - LEIKIR

Test your skills in the games of axe-throwing and archery!

- No need to book in advance -
- You enter at your own risk -
- Outdoor activities -

### Axe Throwing // Axarkast

**2.390 kr.**

### Archery // Bogfimi

**2.390 kr.**

Please note that the activities have limited availability from October to April due to possible weather conditions and limited daylight.