



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!



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 - gljád grísasiða

SIDES // MEDLÆTI

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

BAKED CHEESECAKE // BÖKUD OSTAKAKA

blackberries - candied nuts
brómber - sykraðar hnetur

per person - á mann

12.990 kr.



IN THE BEGINNING... - Í UPPHAFI...

For the adventurous Vikings

TASTE OF TRADITION // SMAKK AF GÖMLUM HEFDUM

A taste of Iceland's finest culinary traditions that will leave you feeling like a true Viking!
Smakk af því besta sem Íslensk matarhefð hefur getið af sér!

Brennivín schnaps - dried stockfish with butter - fermented shark
Brennivín - kæstur hákarl - harðfiskur með smjöri

1.890 kr.

SMALL PLATES - SMÁRETTIR

CREAMY CARROT SOUP // KREMUÐ 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 NAUTAÞYNNUR
anchovy mayo - pickled blueberries - smoked Tindur cheese - rucola
ansjósumæjó - sýrð bláber - reyktur Tindur - klettsalat

4.190 kr.



TO SHARE - TIL AD DEILA

BREAD & BUTTER // BRAUÐKARFA & SMIJÖR
590 kr.

THE POET'S BREAD // BRAUÐ SKÁLDSINS
lovage pesto – creamed dill – pumpkin seeds
skessujurtar pesto – dillkrem – graskersfræ
2.290 kr.

*add goat cheese for 590 kr. // bættu við geitaost fyrir 590 kr.

BAKED GOLDEN CHEESE // BAKADUR GULLOSTUR
truffle honey – apple chutney – nuts – sesame crackers – crostini
truffluhungang – sultuð epli – hnetur – frækex – stökkt súrdeigsbrauð
4.290 kr.

THE BUTCHER'S PLATTER // ÍSLENSKUR KJÖTPLATTI
selection of Icelandic meats – caper berries – dried sourdough bread
úrval íslenskra kjötafurða – kapers ber – stökkt súrdeigsbrauð
5.390 kr.

ICELANDIC SEAFOOD PLATTER // SJÁVARRÉTTARPLATTI
herring – shrimps – smoked trout – grilled sourdough bread
síldarsalat – úthafsækja – reyktur sjóbirtingur – grillað súrdeigsbrauð
5.390 kr.

VEGAN HARVEST // GRÆNMETISPLATTI(V)
pickled carrots – pickled cauliflower – pickled swedes – garlic confit – sesame crackers
sýrðar gulrætur – sýrt blómkál – sýrðar gulbeður – hægeldaður hvítlaukur – frækex
4.390 kr.



MAIN COURSES - ADALRÉTTIR

FISH OF THE DAY // FISKUR DAGSINS

garlic roasted cauliflower purée - herbed potatoes - apples - noisette - toasted almonds
hvítlauksristað blómkálsmauk - kryddjurtasmælki - epli - brúnað smjör - möndluflögur
5.990 kr.

GRILLED LAMB FILLET // GRILLAD LAMBA FILLET

mashed potatoes - fried mushrooms - garlic confit - spring onion - demi glaze
kartöflumús - steiktir sveppir - hægeldaður hvítlaukur - vorlaukur - soðsósa
7.990 kr.

FRIED DUCK CONFIT // STEIKT ANDALÆRI

smoked Tindur cheese - bacon lentil compote - pickled beets - kale - cherry glaze
reyktur Tindur - beikon linsubaunir - sýrðar rauðrófur - grænkál - kirsuberjagljái
6.090 kr.

BEETLOAF // RAUÐRÓFUSTEIK (V)

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

On the side // Til hliðar

Fried new potatoes // Steikt smælki
Mashed potatoes // Kartöflumús
Glazed carrots // Gljáðar gulrætur (V)
Sautéed brussels sprouts // Steikt rósakál (V)
Fried mushrooms // Steiktir sveppir (V)
Slow-cooked red cabbage // Hægeldað rauðkál (V)
Garden Salad // Grænt salat (V)

590 kr. per item



DESSERTS - EFTIRRETTIR

SKYR CHEESECAKE // SKYROSTAKAKA

sugared berries - oat crumble
sykruð ber - haframulningur

2.790 kr.

NOISETTE BROWNIE // NOISETTE BRÚNKAKA

caramel whey mousse - almond caramel - milk ice cream
mysingsmús - möndlukaramella - mjólkurís

2.990 kr.

CHOCOLATE MOUSSE // SÚKKULADIMÚS (V)

almond caramel - crowberries - coconut and passionfruit ice cream
möndlukaramella - krækiber - kókos- og ástaraldinís

2.790 kr.



LITTLE VIKINGS - LITLIR VÍKINGAR

KIDS FISH // FISKUR

fried potatoes – salad - ketchup
steikt smælki – salat - tómatsósa
2.990 kr.

CHICKEN TENDERS // KJÚKLINGALUNDIR

fried potatoes – salad - ketchup
steikt smælki – salat - tómatsósa
2.990 kr.

KIDS SANDWICH // SAMLOKA

ham – cheese – fried potatoes – ketchup
skinka – ostur – steikt smælki - tómatsósa
2.590 kr.

ICE CREAM // ÍS

oat crumble – caramel
haframulningur - karamella
1.290 kr.

ONLY FOR CHILDREN 12 YEARS AND YOUNGER - ADEINS ÆTLAD BÖRNUM YNGRI EN 12 ÁRA



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.