

VIÐ POLLINN

*Veitingar á
Hótel Ísafirði*

Dinner Menu

Our menu is as always based on local high-quality ingredients. The fish is fresh from the market and all the other ingredients are local when available. Both the fresh and the salted fish is caught in the nearby fjords, and the rhubarb, bilberries and blueberries are all from the Westfjords peninsula. When we get our hands on seasonal local goodies, we make sure to create a dish-of-the-day out of it.

Sit down, relax and taste the Westfjords!

Starters

Today's soup

Trout confit

Parsley root and seasoned cottage cheese.

Vigur Puffin

Sweet potato purée, red onion jam and blueberry sauce.

Lamb

Carpaccio with rucola, pine nuts, mango and blueberry vinaigrette.

Main courses

Bacalao à la Hótel Ísafjörður

Salted cod au gratin with onions and potato slices with garlic.

Moules marinières

Cooked in a white wine and garlic sauce. Served with bread.

Penaut steak

Boulgour with carrot and celery, mango and mustard-basil sauce.

Panfried Plaice

Creamed boulgour, sweet potato purée and fresh salad.

Yellow spotted catfish marinade in honey

Sautéed potatoes, garlic crème and salad.

Tenderloin of horse

Haricot vert, potatoes and sauce Burgundy.

Roasted Lamb fillet

Fondant potato, sautéed mushrooms, red wine sauce.

Desserts

Rhubarb crème brulee, cocos icecream and mixed fruits

Ice cream with blueberry and cinnamon sauce

Chocolate and “skyr” mousse with blueberry coulis

Children’s menu

For children younger than 12

Fish and potatoes

Cooked fish, with butter, potatoes and ketchup, a dish loved by Icelandic children.

Fried lamb

Pan fried lamb, served with a fresh salad and sauce.

Sandwich

Ham and cheese sandwich, served with french fries.