



Matsedill / Menu



Forréttir / Starters



Hveraelduð humarsúpa að hætti hússins (24 klst.)
Hot spring cooked soup of langoustine (24 h), Varmá special 2.420 kr.
Sem aðalréttur
As a main course 3.180 kr.

Lamb í lakkrís, rúgbrauðsteningar, aníssósa
Lamb in liquorice, ryebread croutons, anise sauce 2.620 kr.

Túnfisk tartar, vatnakarsi, sesam sósu
Tuna tartar, watercress, sesame sauce 2.720 kr.


Grenireykt bleikja, aspás, tómát- og limesósa
Spruce smoked arctic char, asparagus, tomato- and lime sauce ... 2.490 kr.

Grænmetisforréttur dagsins - spyrjið þjóninn
Vegetarian starter of the day - ask the waiter 2.050 kr.


Risahörpuskel, sítrónurísottó, beurre noisette, aspás
Giant scallops, lemon risotto, beurre noisette, asparagus 3.200 kr.



Adalréttir / Main courses

 Lambafille, hveraeldaður lambaskanki (12 klst.), kartöflusmælki, fjallagrasasósa
*Lamb fillet, shank of lamb cooked in the hot spring (12 h),
mini-potatoes, Iceland moss infused sauce* 5.280 kr.

Nautalund bourguignon, perlulaukur, sveppir, beikon
Beef tenderloin bourguignon, pearl onions, mushrooms, bacon 5.700 kr.

 Gljád andarbringa, hveraeldað andarlæri (18 klst.), rösti kartöflur, bigaradesósa
*Glazed duck breast, hot spring cooked duck thigh (18 h), rösti potatoe,
bigarade sauce* 5.180 kr.

Pönnusteiktur leturhumar, saffransósa, fennel, graskersm auk
*Pan fried langoustine, saffron sauce, fennel,
butternut squash purée* 7.650 kr.


Léttgrafinn þorskur, dill, sítróna, jarðskokkam auk, pikklaðir jarðskokkar,
sítrónudillsósa
*Lightly cured cod, dill, lemon, Jerusalem artichoke puree, pickled Jerusalem
artichokes, lemon dill sauce* 4.680 kr.


Grænmetisréttur dagsins - spyrjið þjóninn
Vegetable dish of the day - ask the waiter 3.790 kr.

Fiskur dagsins - spyrjið þjóninn
Catch of the day - ask the waiter 4.280 kr.



Eftirréttir / Desserts

 Hveraelduð súkkulaðikaka, whisky, saltkaramellumús, saltkaramelluís
Hot spring cooked chocolate cake, whiskey, salty caramel mousse, salty caramel ice cream 1.790 kr.

 Hverabökuð gulrótarkaka, fjallagrasaís
Carrot cake cooked in the hot spring, Iceland moss ice cream 1.790 kr.


Blandaður ísréttur Varmár
Mixed ice cream, à la Varmá 1.790 kr.

 Hveraeldað Crème brûlée
Hot spring cooked Crème brûlée 1.790 kr.


Skyr, hvítt súkkulaði, túnfíflasýróp, fersk ber, bláberjasorbet
Skyr, white chocolate, dandelionsyrup, fresh berries, blueberrysorbet 1.790 kr.



*Barnamatsedill /
Children's menu*

 Lambafille, hveraeldaður lambaskanki (12 klst.), kartöflusmælki, fjallagrasasósa
*Lamb fillet, shank of lamb cooked in the hot spring (12 h), mini-potatoes,
Iceland moss infused sauce* 2.640 kr.

Nautalund bourguignon, perlulaukur, sveppir, beikon
Beef tenderloin bourguignon, pearl onions, mushrooms, bacon 2.850 kr.

 Gljád andarbringa, hveraeldað andarlæri (18 klst.), rösti kartöflur, bigaradesósa
*Glazed duck breast, hot spring cooked duck thigh (18 h), rösti potatoe,
bigarade sauce* 2.590 kr.

Þorskur, steiktar kartöflur, grænmeti
Cod, fried potatoes, vegetables 1.700 kr.

Barna ís
Children's ice cream 990 kr.

Barnamatsedill er aðeins fyrir 12 ára og yngri.
Children's menu is only for 12 years old and younger.



*Kenjar kokksins /
Chef's specials*



Rjómalöguð humarsúpa að hætti hússins
Creamed soup of langoustine, Varmá special

Lamb í lakkrís, rúgbrauðsteningar, aníssósa
Lamb in liquorice, ryebread croutons, anise sauce

Túnfisk tartar, vatnakarsi, sesamsósa
Tuna tartar, watercress, sesame sauce



Gljád andarbringa, hveraeldað andarlæri, rösti kartöflur, bigaradesósa
Glazed duck breast, hot spring cooked duck thigh, rösti potatoe, bigarade sauce



Hverabökuð gulrótarkaka, fjallagrasaís
Carrot cake cooked in the hot spring, Iceland moss ice cream

10.200 kr.

Með sérvöldu víni með hverjum rétti /
With specially selected wine for each course
17.400 kr.

Gerðu vel við þig og stækkaðu seðilinn í sjö rétti. Kokkurinn velur þá tvo rétti til viðbótar
Indulge yourself and have the chef select two additional courses.

12.900 kr.



*Villibráðarmatsedill /
Wild Game Menu*



Rjómalögud rjúpusúpa með villisveppum
Creamy ptarmigan soup with wild mushrooms

Heitreykt gæsabringa með brieosti og hindberjasósu
Hot smoked goose breast with brie and raspberry sauce

Hreindýrasteik með rótargrænmeti, kartöflumús og kantarellusveppasósu
Reindeer steak with root vegetables, mash potatoes and chanterelle mushroom sauce

Sítrónu- og möndlutarte með lakkrísís
Lemon- and almondtarte with liquorice ice cream

Fjórir réttir á / *Four courses for*

10.500 kr.



*Varmártrío /
Varmá's trio*

Grenireykt bleikja, aspás, tómát- og limesósa
Spruce smoked arctic char, asparagus, tomato- and lime sauce



Lambafille, hveraeldaður lambaskanki (12 klst.), kartöflusmælki, fjallagrasasósa
*Lamb fillet, shank of lamb cooked in the hot spring (12 h),
mini-potatoes, Iceland moss infused sauce*



Hveraelduð súkkulaðikaka, whiský, saltkaramellumús, saltkaramelluís
*Hot spring cooked chocolate cake, whiskey, salty caramel mousse,
salty caramel ice cream*

Þrjú réttir á / *Three courses for*
8.300 kr.