



FOSSHOTEL  
REYKJAVÍK

FESTIVE  
SEASON

## FESTIVE SEASON OPENING HOURS

	BREAKFAST	HAUST BISTRO	BEERGARDEN
December 23 <sup>rd</sup>	6:30 - 10:00	11:30 - 23:00	12:00 - 23:00
Christmas Eve*	6:30 - 10:00	11:30 - 23:00	12:00 - 23:00
Christmas Day*	6:30 - 10:00	11:30 - 23:00	12:00 - 23:00
December 26 <sup>th</sup>	6:30 - 10:00	11:30 - 23:00	12:00 - 23:00
New Years Eve*	6:30 - 10:00	11:30 - 23:00	12:00 - 23:00
New Years Day*	6:30 - 10:00	11:30 - 23:00	12:00 - 23:00

## HAUST RESTAURANT – BIG AMERICAN CHRISTMAS BUFFET

November 20<sup>th</sup> - January 1<sup>st</sup> (excluding New Years eve)

Dinner	Thu - Sat	18:00 – 22:00	15.900 ISK
Dinner	Sun - Wed	18:00 – 22:00	11.900 ISK
Brunch	Thu - Sun	11:30 – 15:00	8.900 ISK

## STÓRHÁTÍÐARDAGAR / PUBLIC HOLIDAYS

December 24 – December 25 – December 26 – December 31 – January 1

	BRUNCH BUFFET		DINNER BUFFET	
Christmas Eve	11:30 - 15:00	8.900 ISK	18:00 - 22:00	16.900 ISK
Christmas Day	11:30 - 15:00	8.900 ISK	18:00 - 22:00	16.900 ISK
December 26 <sup>th</sup>	11:30 - 15:00	8.900 ISK	18:00 - 22:00	16.900 ISK
New Years Eve	11:30 - 15:00	8.900 ISK	18:00 - 00:00	25.900 ISK / set menu
New Years Day	11:30 - 15:00	8.900 ISK	18:00 - 22:00	16.900 ISK

All meal rates include 11% VAT

Reservations: [haust@haustrestaurant.is](mailto:haust@haustrestaurant.is)

For guarantee of reservation a prepayment is required not later than 8 weeks prior to arrival.

Changes up to 10% of the reservations for groups can be made till 14 days prior to arrival for full refund 50% will be charged for cxl from 15 - 29 days, for cancellation made within 14 days reservations are charged in full.

## CHRISTMAS BUFFET - DINNER



 **STARTERS**

Pumpkin soup | fresh salad | red cabbage and cranberry salad | root vegetables  
Broccoli and sweet potato salad with cranberries | kale with pomegranates  
NY Astoria Waldorf salad | cauliflower and cherry tomato salad | smoked salmon pâté  
Beef carpaccio | shrimp cocktail | smoked duck | cured salmon

 **MAIN COURSES**

Turkey breast | beef Wellington | honey-glazed Christmas ham | nut roast | pork loin

 **SIDE DISHES**

Stuffing | sweet potato mash with marshmallows | roasted vegetables | creamy Brussels sprouts with bacon | potato gratin | baby potatoes with rosemary

 **SAUCES**

Sesame sauce | horseradish sauce | cured salmon sauce | herb mayo | basil pesto  
Thyme sauce | wild mushroom sauce | Béarnaise sauce | white wine sauce

 **DESSERTS**

Apple pie | pecan pie | brownies with chocolate ganache | fruit salad | pumpkin pie  
Bûche de Noël | passion fruit mousse | chocolate mousse | ice cream bar | donut bar

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## CHRISTMAS BRUNCH



### STARTERS

Pumpkin soup | fresh salad | red cabbage and cranberry salad | root vegetables  
Broccoli and sweet potato salad with cranberries | kale with pomegranates  
NY Astoria Waldorf salad | cauliflower and cherry tomato salad | smoked salmon pâté  
Beef carpaccio | shrimp cocktail | smoked duck | cured salmon | Scrambled egg  
bacon | Eggs Benedict

### MAIN COURSES

Turkey breast | honey-glazed Christmas ham | nut roast | pork loin

### SIDE DISHES

Stuffing | sweet potato mash with marshmallows | roasted vegetables  
creamy Brussels sprouts with bacon | potato gratin | baby potatoes with rosemary

### SAUCES

Sesame sauce | horseradish sauce | cured salmon sauce | herb mayo | basil pesto |  
Thyme sauce | wild mushroom sauce | Béarnaise sauce | white wine sauce

### DESSERTS

Apple pie | pecan pie | brownies with chocolate ganache | fruit salad | pumpkin pie |  
Bûche de Noël | passion fruit mousse | chocolate mousse | ice cream bar | donut bar

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## NEW YEARS EVE 5 COURSE DINNER IN HAUST RESTAURANT



• **THREE TYPES OF CANAPÉS WITH APERITIF**

- Mushroom croquettes with habanero apples and chili mayo
- Open lamb sandwich: "Toast Melba" with lamb shank, Dijon mustard, and mint
- Korean-style chicken with gochujang sauce

• **SHARING STARTERS**

- **Slow-baked salmon** on Jerusalem artichoke purée with turnip crisps and winter salad
- **Cured lamb** with pesto, burrata, walnuts, arugula, tomatoes, and parmesan crisps
- **Baked salted cod** on tomato salsa with olives and creamy garlic sauce

• **MAIN COURSE**

- **Whole-grilled beef tenderloin** with charred carrots, sweet roots, mashed potatoes, and Béarnaise sauce

• **DESSERT**

- Classic Tiramisu

• **SARAH BERNHARDT** with white chocolate and raspberries and a toast of bubbly

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