

Welcome to Vogafjós Farm Resort

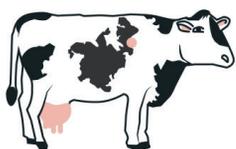
Since 1890 the Vogar I farmland has been owned by the same family. We practice mixed stock farming consisting of approximately 120 sheep and 40 cows.

Vogafjós Restaurant was inaugurated in 1999. We are a “Farm to Table” restaurant and our ambition is to serve local products of the finest quality. We mainly use our farm’s own products such as beef and lamb, homemade cheeses, Geysir bread, smoked arctic char and homemade cakes.

In 2005 we opened our guesthouse consisting of 26 rooms. The rooms are located in attractive log cabins which nestle comfortably amongst the lava and birch on Vogar farm.

Vogafjós Restaurant also hosts a small boutique country store with Icelandic handcraft art and traditional goods.

Welcome to Vogafjós, please enjoy.
Ólöf Þ. Hallgrímsdóttir, farmer.



Vogafjós
Restaurant - Café
Guesthouse



The drawings are by Ólafur Th. Ólafsson who spent the summers from 1945 to 1948 here as a cowherd.





THE FARM MENU

Starter

Simply the best from the farm.

Main course

Lamb fillet served with potato wedges, creamy herb sauce and fresh salad with our own salad cheese.

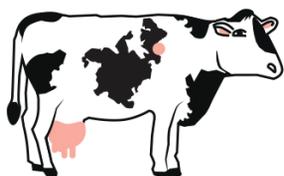
Dessert

White chocolate skyr mousse with honey glazed pecan nuts and rhubarb- and blueberry sauce.

8.500 kr.

With aperitif and two wine glasses.

12.500 kr.



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STARTERS

Vogafjós special

- Recommended as a starter for two -

Our own mozzarella cheese, raw smoked lamb, smoked arctic char and dill-cured arctic char, Geysir bread and fresh salad with our own homemade salad cheese.

5.500 kr.

- With angelica schnapps of the house -

6.160 kr.

Vogafjós raw smoked lamb

Cottage cheese, blueberry jam and Geysir bread.

2.490 kr.

Dill cured arctic char

Whole grain bread and dill sauce.

2.490 kr.

Our own Mozzarella cheese

Tomatoes and Geysir bread.

2.490 kr.

Cured wild goose

Crowberry cream cheese, caramelised onions and homemade crackers.

2.290 kr.

Beef carpaccio from the farm

Rucola, parmesan and pine nuts.

2.690 kr.

Baked Brie

Dried figs, red currant, walnuts, honey with whole grain bread.

2.290 kr.

Soup of the day

Served with Geysir bread.

1.990 kr.



MAIN COURSES

Panfried arctic char

Mashed potato cake and fresh salad with our own salad cheese. 4.500 kr.

Lamb fillet

Potato wedges, creamy herb sauce and fresh salad with our own salad cheese. 5.750 kr.

Lamb slices

Mashed potato cake, garlic butter and fresh salad with our own salad cheese. 4.990 kr.

Slow cooked lamb shank

Mashed potato cake, gravy, homemade rhubarb jam and fresh salad with our own salad cheese. 5.280 kr.

Vegetarian special

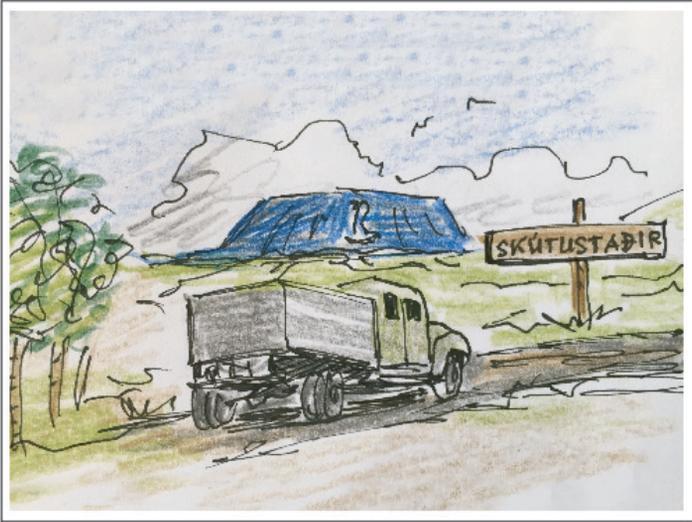
Omelette with cheese, mashed potato cake, garlic bread, Geysir bread, our own mozzarella cheese and fresh salad with our own salad cheese. 4.290 kr.

Vogafjós vegan course

Organic barley from Vallanes with mushrooms, bell pepper, pickled onion and fresh salad. 4.290 kr.

Beef burger

160 gr. beef from our farm with homemade bread, our own mozzarella cheese, onion, tomatoes and sauce. Served with potato with cheese and fresh salad with our own salad cheese. 4.160 kr.



DESSERTS

Homemade ice cream duo

Angelica ice cream and Geysir bread ice cream served with whipped cream and homemade chocolate sauce.
- Angelica ice cream contains alcohol -

2.150 kr.

White chocolate skyr mousse

Honey glazed pecan nuts and rhubarb- and blueberry sauce.

2.150 kr.

A trinity of Icelandic cheeses

Three types of Icelandic cheeses, caramelised nuts and dried fruits.

2.350 kr.

Geysir bread pudding

Whipped cream and date syrup.

2.150 kr.



HOMEMADE CAKES

Chocolate cake

Served with whipped cream and
homemade ice cream.

2.150 kr.

Vogafjós cake

With pecan nuts, chocolate and caramel.

Served with whipped cream and
homemade ice cream.

2.150 kr.

Raw cake

Served with whipped cream and
homemade ice cream.

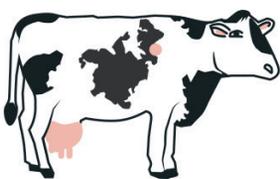
2.150 kr.

Variety of homemade cakes

- Please ask the waiter -

Served with whipped cream and
homemade ice cream.

2.150 kr.



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CHILDREN'S MENU

For children under 12

Grilled sandwich

With ham and cheese.

850 kr.



Soup and bread

1.200 kr.



Skyr with cream

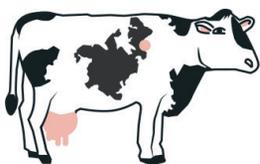
750 kr.



Burger with cheese

With ketchup on the side.

1.350 kr.



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