

HÚSAGARÐUR

RESTAURANT

SØGAN

Matstovan eitur Húsagarður eftir søguligu bóndahúsunum,
sum eitt skifti vóru í økinum, har Hotel Brandan er nú.

Húsagarður er millum elstu garðar í Havn og eigur serligt
pláss í býarsøguni. Garðurin kann førast aftur til landnámstíðina,
og staðsetingin var á Húsabrúgv omanfyri gamla býarpartin í Havn,
eystanfyri Havnar kirkju, har sum parkeringsplássið hjá
Hotel Hafnia er í dag. Hildið verður, at elsti parturin av
garðinum varð smíðaður í 1500-talinum.

Í 1930-unum var vorðið trongligt í gomlu Havnini.
Býurin var vaksin so mikið, at hann hevði trokað seg inn
á lendið hjá garðinum, sum við fjósi og køsti kom at
liggja miðskeiðis í býnum.

Tí var eldri parturin av bóndahúsunum, Eystari Húsagarður,
fluttur niðan í Húsahaga, nærhendis Gundadali. Hetta var tá eitt
so mikið fjarskotið øki, at á mannamunni varð tað kallað uppi í
Meksiko, júst sum onnur staðarnøvn t.d. fingu eyknevnini
Kinabrekkan og úti í Grønlandi.

Tað varð kortini skjótt, at býarmenningin í Havn spelaði
avstað og eisini fekk Húsagarð aftur. Við tíðini vórðu húsini
umvæld og einans brúkt sum sethús.

Nú er Húsagarður opin aftur í øðrvísi hami við góðum og spennandi
norðurlendskum og altjóða mati úr feskum rávørum.

THE STORY

The restaurant is named Húsagarður after the historic farmhouse, which for a time stood in the field where Hotel Brandan is now located.

Húsagarður is amongst the oldest farms in Tórshavn and holds a special place in the town's history. The farm can be traced back to the time of the Viking settlements and it originally stood in Húsabrúgv overlooking Tórshavn's historic quarters, east of Tórshavn Cathedral where Hotel Hafnia's parking lot can now be found. It is believed, that the oldest sections of the farm were built in the 14th century.

By the 1930s old Tórshavn had grown quite crowded. The town was expanding quickly and it was encroaching on the farm's land, which with its stables and manure yard suddenly found itself in a bustling town centre.

This is why the older section of the farmhouse, Eystari Húsagarður, was moved up to Húsahagi near Gundadalur valley. At the time, this area was considered so remote that it became know amongst the locals as 'up in Mexico', just as other places acquired popular names such as 'China hill' and 'out in Greenland'.

Still, it was not long before Tórshavn grew into a city and caught up with Húsagarður. In time, the house was repaired and used as a family home.

Today, Húsagarður opens its doors again in a different format to offer us enticing Nordic and international cuisine of the highest standards using fresh ingredients.

MATSKRÁ

3 RÆTTIR

- Rimmaður toskur -

- Dunnulær -

- Rís à la Brandan -

615,-

Við vínskrá 965,-

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5 RÆTTIR

- Paté en croûte -

- Jomfrúhummari -

- Havtaskuhali -

- Trý sløg av ostum úr Evropa -

- Hokkaido-ísur -

1.010,-

Við vínskrá 1.590,-

BARNAMATSKRÁ

- Croque Monsieur Sandwich -

Skinka, ostur, bechamelsós, trøfflukrem, kips, majones og salat

165,-

- Fisk og kips við ketsjupp -

165,-

Tað kemur fyri, at borðreitt verður við óløggildum matvørðum í matstovuni.

MENU

3 COURSES

- Lightly Cured Cod -

- Duck Thigh -

- Rice à la Brandan -

615,-

With wine pairing 965,-

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5 COURSES

- Pâté en Croûte -

- Langoustine -

- Monkfish -

- Three Types of European Cheese -

- Hokkaido Pumpkin Ice Cream -

1.010,-

With wine pairing 1.590,-

KIDS MENU

- Croque Monsieur Sandwich -

Ham, Cheese, Bechamel Sauce, Truffle Paste, French Fries, Mayonnaise and Salad

165,-

- Fish & Chips with Ketchup -

165,-

Non-authorized food may be served in the restaurant.

À LA CARTE

BRELLBITAR

Kips, súrrómi, grasleykur & 10 g Rossini kaviar 245,-

Royktar mandlur & olivin 95,-

Ansjósir, tomatir & mynta 95,-

FORRÆTTIR

Paté en croûte, foie gras, sviskur & konjakk 175,-

Rimmaður toskur, fennika, rikotta & rækjur-keks 145,-

Jomfrúhummari, foie gras, súrdeiggjbreyð, aprikosur & summartrøflur 205,-

Oksatatar, madagaskarpipar, rukola & pinjukjarnur 165,-

HØVUÐSRÆTTIR

Havtaskuhali, salvia, kræklingar & chorizosós 385,-

Dunnulær, reyðkál, stikkulsber & dunnusós 375,-

Duroc-svínakotelett, jólasa lat, brúnkað smør, kapers & ansjósir 375,-

Spískkál, graskarpuré & ostur 275,-

OMANÁ

Trý sløg av ostum úr Evropa við tilhoyri 145,-

Hokkaido-ísur, espressogelé & saltristaðar mandlur 115,-

Rís à la Brandan, hvít sjokuláta & amarena-kirsiber 105,-

TILKEYP

Breyð við salviusmøri 65,-

Eplir við queso & grasleyki 55,-

Kips við vetrartrøflum & parmesan 85,-

Tað kemur fyri, at borðreitt verður við óløggildum matvørðum í matstovuni.

À LA CARTE

BITES

Crisps, Sour Cream, Chives & 10 g Rossini Caviar 245,-

Smoked Almonds & Olives 95,-

Anchovies with Tomatoes & Mint 95,-

STARTERS

Pâté en Croûte, Foie Gras, Prunes & Cognac 175,-

Lightly Cured Cod, Fennel, Ricotta & Prawn-Crackers 145,-

Langoustine, Foie Gras, Sourdough, Apricot & Summer Truffles 205,-

Beef Tartare with Madagascar Pepper, Arugula & Pine Nuts 165,-

MAIN COURSES

Monkfish Tail, Sage, Mussels & Chorizo Sauce 385,-

Duckthigh, Red Cabbage, Gooseberries & Duck Jus 375,-

Duroc Pork Chop, Endive, Brown Butter, Capers & Anchovies 375,-

Pointed Cabbage, Pumpkin Purée & Cheese 275,-

DESSERTS

Three Types of European Cheese with Condiments 145,-

Hokkaido Pumpkin Ice Cream, Espresso Jelly & Salted Roasted Almonds 115,-

Rice à la Brandan, White Chocolate & Amarena Cherries 105,-

EXTRAS

Bread with Sage Butter 65,-

Potatoes with Queso & Chives 55,-

Crisps with Winter Truffles & Parmesan 85,-

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