



**1 KAFFITÁR**  
Professional service and passion for coffee has been the driving force of Kaffitár since 1990. Kaffitár offers a diverse range of coffee drinks and delightful treats to go with them. Well-trained staff put their heart and soul in every sip. Kaffitár has been awarded for their environmental policy and has taken the coffee culture to a higher level in Iceland importing and roasting their own produce.  
**Stapabraut 7, Njarðvík**  
420 2700 / kaffitar.is

**2 THE SETTLEMENT CENTRE**  
In a charming old wooden house in Borganes the cuisine lovingly features traditional and national flavours; Mussels from Breidafjörður Bay, whole Icelandic Lacostine, and beef from local farm Leirulækur. Sometimes there is entrecote steak on the menu that simply melts in the mouth. And if you are passing by around lunch time they also offer gorgeous buffet - full of delicious salads, healthy soup and home baked bread.  
**Brákarbraut 13-15, Borgarnes,**  
437 1600 / landnamssetur.is

**3 LANGHOLT GUESTHOUSE**  
A country guesthouse offering an ambitious à la carte menu with an astonishing view over Snæfellsjökull! Trout, place, cod and other fruits of the ocean are served with home baked bread and other delicatessen. Broth, patés, bread and cakes are all home made and taste amazingly good.  
**Ytri Garðar, Snæfellsbær**  
435 6789 / langholt.is

**4 HOTEL BÚDIR**  
One of the most beautiful country hotels. Set in a spectacular setting on the Snæfellsjökull peninsula Hotel Budir boasts one of the best restaurants in Iceland. Known for its fish and lamb dishes, the menu features only the best available ingredients such as wild herbs, mushrooms and berries from the surrounding countryside accompanied by selected wines, all presented in a romantic atmosphere.  
**Snæfellsnes (rural)**  
435 6700 / budir.is

**5 FJÖRUHÚSID RESTAURANT**  
Unique dishes cooked on a ledge by the rocky shore, where the surf pounds the beach around the old pier. Sit outside with a blanket to keep you warm and bask in

the amazing scenery. The menu features a variety of delicacies sure to delight anyone; seafood soup, home-baked bread, cakes and waffles with cream and apple pie to die for!  
**Hellnar, Snæfellsbær**  
453 6844 / fjoruhusid.is

**6 LEIFSBÚÐ**  
Good, hearty fish soup served with newly baked bread, toasted bread with cheeses from Búðardalur and a hearty chicken salad. Fantastic! Or, if you prefer, enjoy the delicious home baked cakes, cookies or even ice cream. The Daesmen are revered for their cheese-making and in the evening you should try a cheeseboard with a bottle of red wine.  
**Búðarbraut 1, Búðardalur**  
434 1441 / Leifsbúð | Facebook

**7 SIMBAHÖLLIN CAFÉ**  
Simbahöllin is a beautiful and homely café featuring original interior, hardwood floors, stairways and furniture dating from 1916. They take pride in offering one of the best Belgium waffles in Iceland - and it's true! And if you crave a really good coffee on your travels this is the place to stop by. They also offer tasty pies, soup and meals made from the available local products of the Westfjords.  
**Fjarðargata 5, Þingeyri**  
899 6659 / Simbahöllin | Facebook

**8 BRÆDRABORG**  
Local and unique café serving only delicious and fresh food. The bread and cakes, jams, dressings, hummus and soups are homemade from the freshest ingredients and with recipes that go back generations. Berries, vegetables, rhubarb and herbs are grown by the café or handpicked from the local area. Choose between mouthwatering organic dishes to sugar-coated pastries like grandma used to bake. Don't miss out on the homemade granola bar and the cream-cheese cake!  
**Aðalstræti 22b, Ísafjörður**  
456 3322 / borea.is

**9 TJÖRUHÚSID RESTAURANT**  
Food and rustic atmosphere at its best in Tjörúhúsið, located by the harbour in an old fish warehouse. Nothing fancy but the seafood dishes are as fresh as it gets. We recommend the sea buffet where children eat for free. Everyone leaves a little bit happier and often with new friends from

the communal table arrangement!  
**Neðstakaupstað, Ísafjörður**  
456 4419 / Tjoruhusid | Facebook

**10 LITLIBÆR SKÖTUFIRÐI**  
This small but beautiful stone-laden turf house from 1895 offers coffee and home-made pastries made in the traditional housewife's way. In Litlibær you can purchase local handicrafts and experience a moment of quiet reflection in the picturesque nature in the West.  
**Skötufjörður, Ísafjarðardjúp (rural)**  
894 4809 / 456 4809 / Litlibær | Facebook

**11 ÖGUR TRAVEL RESTAURANT**  
This place focuses on pure and fresh ingredients from local suppliers inspired by the food traditions and history of the Vestfjords. The menu features a delicious seafood soup made from freshly caught fish with freshly baked bread, home-baked cakes and hearty sandwiches. The restaurant is located in an old community house and makes for a perfect spot for travellers.  
**Ögur Ísafjarðardjúpi (rural)**  
857 1840 / ogurtravel.com

**12 SORCERY CAFÉ**  
Interesting, to say the least! This small restaurant at The Museum of Icelandic Sorcery & Witchcraft in Holmavík, specialises in courses of Blue Mussels. The mussel is harvested from the depths of a nearby fjord, its fresh taste is simply... spellbinding! (sorry about that!) Served outdoors from 11:00-18:00, inside from 18:00-21:00.  
**Höfðagata 8, Holmavík**  
451 3525 / galdrasnyning.is

**13 ÁSKAFFI**  
Just like in Grandma's house! Áskaffi welcomes you with an aroma of coffee and the finest hot chocolate. This historic café presents old-fashioned pastries. The cake of the day, often called "hnallþóra," meaning "a big cake," is a favourite. Áskaffi dips further into the past offering a taste of traditional food preserved in the old salting, smoking and pickling style.  
**Glaumbær, Sauðárkrókur (rural)**  
453 8855 / askaffi.is

**14 LÓNKOT RESTAURANT**  
Culture and cuisine. Skagafjörður's veritable treasure chest of ingredients makes for inspired choices skillfully presented by a discerning chef. Lónkot is renowned for innovation, utilising ingredients such as

flowers and plants, berries and herbs gathered from the surrounding countryside, as well as seafood and puffins from the fjord. Small, family-owned place that makes you feel welcome.  
**Hofsós (rural)**  
453 7432 / lonkot.com

**15 HANNES BOY CAFÉ**  
Herring, lobster, whale meat, salmon, salted cod and the freshest catch of the day is among many of the fish dishes available. Did we say "fresh"? - you can practically watch the catch come in from the harbour that's just a few feet from the restaurant. If weather permits you can sit outside overlooking the boats and savour even more the atmosphere of this beautiful fishing town. For a casual lunch try Rauðka (next door neighbour) run by the same people.  
**Gránugata 19, Siglufjörður**  
467 1550 / hannesboy.is

**16 RUB 23**  
This trendy restaurant encourages customers to create their own marinades (or 'rubs') for their fresh fish and lamb dishes. If you're not so experimental or keen on turning your meal into a science project, you can select from their sushi remix, arctic char, or the popular and surprising Sushi Pizza.  
**Kaupvangsstræti 6, Akureyri**  
462 2223 / rub23.is

**17 KAFFI BJÖRK**  
Kaffi Björk is a chic and atmospheric coffee house in the midst of the beautiful Botanical Garden in Akureyri. Open all year round, visitors can enjoy the changing seasons, whether sitting outside in the sunshine or inside sheltered from the elements. A range of cold, healthy platters and warm soups and drinks are always available. Comfortable seating area, beautiful surroundings and interesting architecture makes this place a sought after meeting place.  
**Eyrarlandsvegi 30, Akureyri**  
460 5600 / cafebjork.is

**18 PALLURINN**  
The award winning chef, Volundur Volundarson was born and grew up on the banks of the famous Laxá River in Abaldalur. He proudly serves guests his signature dishes of roasted lamb and seafood. Guests dine in a heated tent overlooking Skjálfandi Bay in a pop-up restaurant with a fun and relaxed atmosphere.  
**Húsavík / 845 3477 / Pallurinn | Facebook**

**19 GAMLI BISTRO**  
If there is an original Icelandic country tavern, it is Gamli Bistro (The old farm) - a casual, non-fast-food restaurant in Reykjavíkið where local musicians might just take the stage and then exit just as unceremoniously. It's a great place to sit outside on a sunny day, quench your thirst with a local beer or two before heading off to the thermal baths at lake Mývatn.  
**Reynihlið, Mývatn**  
464 4170 / myvatnhotel.is

**20 VOGAFJÓÐS**  
A unique location, that's for sure! A cowshed is the setting with visitors enjoying meals while watching cows being milked. Vogafjós offers local and homemade food such as cheese made from their cows' milk and bread baked in the geothermal heat of nearby geysers. The smoked lamb is delicious and so is the pan-fried trout and lamb.  
**Vogafjós, Mývatn**  
464 4303 / vogafjos.net

**21 SÆNAUTASEL**  
A re-built old turf house from 1843 and famous for its story. Here you can experience a real traditional household, Icelandic food and hospitality. If you ask for Eyþór, who lived here until he was eleven-years-old, you might be lucky and get a guided tour like no other. Try Flatbread with paté, smoked lamb or salmon from the nearby lake, meat soup and not forgetting the pastries and hot chocolate for dessert.  
**Merki, Jökuldalur (rural)**  
855 5399 / 471 1086

**22 EGILSSTAÐIR GUESTHOUSE**  
A visit to the restaurant is a culinary delight. The guesthouse sits next to Egilsstaðir farm that has a herd of 70 cows providing the hotel with all its dairy products and high quality beef. Most of the ingredients used is sourced locally or from around east Iceland. Beside the food this historic house boasts a unique charm and exceptional location overlooking the picturesque Lagarfjót.  
**Egilsstaðir (rural)**  
471 1114 / lakehotel.is

**23 ALDAN HOTEL**  
Simply put, the food is outstanding! The menu is based on the best of whatever Iceland has to offer at any given time; lamb, reindeer meat, beef and countless species of fish. There are delicious salads made from organically produced vegetables from

Vallanes, while Autumn brings a welcome addition to their pantry with delicacies such as wild mushrooms from the woods, berries and Icelandic herbs. Taking a detour from Route 1 is definitely worth it!  
**Norðurgata 2, Seyðisfjörður**  
472 1277 / hotelaldan.com

**24 SKAFTFELL**  
Skafftelli is a quirky cafe/art gallery furnished in the spirit of the late artist Dieter Roth. It has a laid-back vibe that appears to be popular with young locals and tourists alike. Try their local beer on tap to accompany the seafood pizza. Upstairs at Skafftelli's contemporary art space there's usually an interesting exhibition worth seeing.  
**Austurvegur 42, Seyðisfjörður**  
472 1633 / skafftelli.is

**25 RANDULLFS SEAHOUSE**  
Built in 1890 to land and process herring and providing fishermen's lodging in the upstairs quarters. Now it offers travellers traditional food from east Iceland such as reindeer, fresh seafood delicacies, shark-meat and dried fish (both widely acknowledged as being one of the very best in Iceland). Apart from the food we recommend a visit to the old fisherman's lodging which has remained untouched for 80 years, or rent a boat outside and go fishing!  
**Strandagata 96, Eskifjörður**  
477 1247 / 696 0809 / mjoeyri.is

**26 SESAM BREADHOUSE**  
Ambitious craft bakery producing excellent bread and pastries located at the heart of Reyðarfjörður - a fjord ringed with beautiful mountains. The atmosphere is relaxed and the service is personal. It offers a wide variety of treats making it a great stop during a journey on the east coast.  
**Hafnargata 1, Reyðarfjörður**  
475 8000 / sesam.is  
Sesam Brauðhúsið | Facebook

**27 HALLORMSSTAÐUR HOTEL**  
The hotel is famous for its gourmet evening buffets presenting delightful and varied courses of locally sourced lamb, beef, vegetables and seafood. Situated in one of Europe's largest nature reserves with beautiful hiking trails, this place is a welcome rest and relaxation spot for the tired and hungry serving a light lunch menu during the day, as well as pastries and coffee.  
**Hallormsstaður, Egilsstaðir (rural)**  
471 2400 / 471 1763 / hotel701.is

**28 KLAUSTURKAFFI**  
Icelandic cuisine with an emphasis on ingredients from the surrounding countryside. Try the succulent lamb or reindeer meat, and the intriguingly named "stone brambles" or "larch boletus mushroom." Every day throughout summer they offer both lunch and coffee buffets featuring home-baked bread and cakes.  
**Skríðuaklaustur, Egilsstaðir (rural)**  
471 2992 / skriduklaustur.is

**29 HOTEL FRAMTÍÐ**  
A cosy restaurant overlooking the small harbour and colourful fishing boats. It's perhaps not surprising that the popular daily special is always the "catch-of-the-day," whether it is cod, trout, halibut, redfish, plaice or haddock. Apart from their good but small menu they also make pretty good pizzas.  
**Vogaland 4, Djúpvogur**  
478 8887 / 478 8187 / hotelframtid.com

**30 THE LANGOUSTINE HARBOUR RESTAURANT**  
As the name suggests, it's langoustine straight from the boats in the harbour. The langoustine is selected on the boats which is rare but guarantees better quality. You can order it whole, as soup (French style), just tails or in baguettes. Whether shellfish is your thing or not you are going to find something to your liking here.  
**Hafnarbraut 4, Höfn í Hornafirði**  
478 1200 / humarhofnin.is

**31 PAKKHÚS RESTAURANT**  
Fabulous seafood, fresh local ingredients and located by the harbour. Pakkhúsið is a new, stylish converted warehouse where you'll find langoustine prepared in a variety of ways, wonderful fresh fish or meat and a dessert called Skyr Volcano! They also have a very tasty local beer called Vatnajökull beer made from glacier water and hints of thyme.  
**Krossseyjarvegi 3, Höfn í Hornafirði**  
478 2280 / pakkhus.is

**32 SMYRLABJÖRG**  
Traditional, Icelandic family-owned farm located 2km from the Vatnajökull glacier specialising in homemade cooking from local products of the Southeast. The buffet is excellent and is literally filled with wholesome food. Here you can almost taste all the different flavors of Iceland in one place.

**33 HALI GUESTHOUSE**  
Traditional Icelandic food using ingredients from the surrounding countryside; meat broth, arctic char from glacial streams, lamb, and rhubarb compote. During summer they offer a simple buffet in the evenings and coffee and cakes during the day. This building (resembling a book-shelf!) was built in memory of one of our beloved authors, Þorbjörg Þorbjörnsdóttir and if you want to learn more the exhibition is well worth visiting.  
**Höfn í Hornafirði (rural)**  
478 1073 / hali.is / thorbergsetur.is

**34 SLIPPURINN EATERY**  
With a slow food ideology and a touch of Scandinavian cuisine the young Master Chef Gísli Matthías Auðunsson offers creative and innovative takes on the Island's most traditional dishes using local ingredients and home grown herbs. This eatery is located in one of the most unique harbours in Iceland and they have managed to create a raw and cool environment in this old steel workshop.  
**Strandvegur 76, Vestmannaeyjar**  
481 1515 / slippurinn.com

**35 VATNSHOLT BED AND BREAKFAST**  
This farm has been changed into a gourmet restaurant and a cosy B&B. The restaurant is located in the old barn though you might not notice. They place great emphasis on fresh ingredients sourced from the farm - the highlight being beef that has been raised on a diet of fruit. Lamb, fresh trout and salmon is also on the menu. All home-cooked and baked, naturally.  
**Vatnsholt 2, Selfoss (rural)**  
899 7748 / stayinIceland.is

**36 GRÆNA KANNAN CAFÉ**  
The Café serves food and drink made from organic ingredients, all of which are home-produced such as fruits and vegetables from the local greenhouse - everything from delicious cakes, pies and bread from the bakery to marmalade, jam, chutney, salsa sauces and soups. Located in beautiful setting in Sólheimar wick is one of the oldest eco villages in the world.  
**Sólheimar, Selfoss (rural)**  
480 4477 / 480 4400 / solheimar.is

**37 TRYGGVASKALI**  
A brand new restaurant located in the oldest house in Selfoss. Sitting on the bank at Ölfusá river the house originally served as a base for workers while building the bridge. Today Tryggvaskali is a fine dining restaurant focusing on local seasonal ingredients from the region including fresh salmon from the river.  
**Tryggvatnveg, Selfoss**  
482 1390 / tryggvaskali.is

**38 RED HOUSE RESTAURANT**  
Located in a small village in the south, The Red House (Rauða húsið) offers delectable seafood catch-of-the-day dishes cooked to perfection. The house is close to the seaside and you can actually hear the ocean waves just outside the windows. In the winter months you may even see the aurora borealis from the backyard if you're lucky!  
**Búðarstíg 4, Eyrarbakka**  
483 3330 / 897 8512 / raudahusid.is

**39 LINDIN**  
Set in the beautiful surroundings of Laugarvatn in a charming old house, the restaurant Lindin is only a few metres from Fontana Spa. With each new season their à la carte menu emphasises fresh local ingredients. We highly recommend their lamb fillet and fresh fish of the day choices. After a visit to the spa this place completes the day.  
**Lindarbraut 2, Laugarvatn**  
486 1262 / laugarvatn.is

**40 GEYSIR BISTRO**  
The trendy Geysir Bistro is an ideal place to stop for a fancy lunch, a glass of wine or an afternoon snack made with the best local ingredients sourced from local farmers. Afterwards a walk across the street to the natural wonders of the spouting geothermal area featuring the famous geysir Strokkur is ideal. Another of the World's strangest wonders crossed off your list!  
**Haukadalur, Selfoss (rural)**  
480 6800 / geysircenter.is

**41 THE LITTLE COFFEE SHOP**  
Without doubt the most quirky service station on the national ring road. Apart from fuel for your vehicle you can also fill up on numerous different servings of homemade bread with thick layers of salmon, herring and other toppings, not to mention hearty Icelandic meet soup. This place is also a Mecca for football lovers with the walls papered with photos from Icelandic football history.  
**Helliheidi, between Reykjavik and Hveragerði / 557 7601**



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