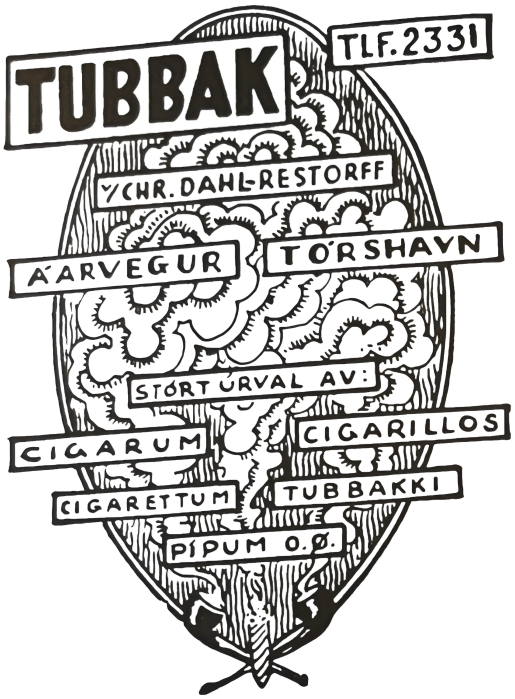

TUBBAK
TLF. 2331
Y CHR. DAHL-RESTORFF
Á ARVEGUR
TÓRSHAVN
STÓRT ÚRVAL AV:
CIGARUM
CIGARILLOS
CIGARETTUM
TUBBAKKI
PÍPUM O.Ø.

HISTORY

Located on Áarvegur in the heart of Tórshavn, Tubbak stands on one of the capital's most historic meeting places, once passed by generations travelling to and from the harbour.

The story began in 1934, when Christian Dahl-Restorff opened Fa. Tubbak, a well-known tobacco shop serving locals, fishermen and sailors. Business was often built on trust, sealed with a handshake and the words: "A word is a word."

In 1937, Heini í Kjøt established his grocery store next door, adding another familiar landmark to the street. A decade later, Dahl-Restorff realised his vision of a hotel in the city centre. Hotel Hafnia opened in 1951 with 17 rooms and has since grown into one of the Faroe Islands' leading four-star hotels.

Today, Tubbak carries forward the name and spirit of the original shop. Tobacco has been replaced by fire, flavour and hospitality, but the purpose remains the same: bringing people together.

Every meal is a tribute to an address that has welcomed locals and travellers for more than 90 years.

SHARING MENUS

GRILL & SUSHI

A vibrant experience combining the smoky depth of the grill with the precision of sushi, finished with a sweet touch of Christmas.

Edamame with miso, chili-agave

Cod with grilled leek, lovage pesto

Sushi mix

Shrimp tempura with ginger-soy dressing

Grilled duck, potato medallion, kale, demi-glace, black currant

Cherry churros, miso caramel, sesame ice cream

870 kr.
per person

DRINK PAIRINGS

WINE PAIRING 650 kr.

A curated selection of wines to accompany each course. Includes bubbles, wine, and coffee/tea.

COCKTAIL PAIRING 650 kr.

A selection of cocktails crafted to complement each course. Includes bubbles, cocktails, and coffee/tea

STEAKPLATTER

A premium selection of meats, flame-seared to perfection with a rich, smoky finish.

Tenderloin

Duck breast

Lamb

595 kr.
per person

SMALL COURSES

Wagyu slider, caramelised onion
195 kr.

Tuna tartar, avocado-pesto
175 kr.

Shrimp tempura, spicy mayo, wakame
135 kr.

Fried gyozas, ponzu, chilli
145 kr.

SNACKS

Edamame, sea salt 45 kr.

Edamame, coriander chilli, butter 65 kr.

Corn ribs, dip 75 kr.

SIDES

Petit potatoes, truffle mayo, cheese
110 kr.

Baked mash potato
100 kr.

Pak choi salad, radish, avocado, chilli, lime dressing
120 kr.

Broccolini, romesco, sesame
120 kr.

MAIN COURSES

Miso cod, polenta, lovage
290 kr.

T-bone steak
450 kr.

Lamb rack, demi glace, carrot
270 kr.

Tenderloin katsu, shredded cabbage
350 kr.

Celeriac steak, black garlic, hazelnut
190 kr.

SUSHI BOX

28 pcs selection of best Tubbak sushi

490 kr.

SAUCES

Tubbak's demi-glace

Bearnaise sichuan pepper

Cowboy butter

Chimichurri
50 kr.

SUSHI

2 pieces

NIGIRI

Salmon, chilli honey
60 kr.

Soy gravlax
60 kr.

Tuna, truffle soy
70 kr.

Langoustine, garlic oil
70 kr.

Ebi shrimp, teriyaki, sesame
60 kr.

SUSHI ROLLS

8 pieces

URAMAKI

Crispy langoustine, beef carpaccio, avocado, spring onion, spicy mayo, teriyaki, chili panko 150 kr.

Tuna, avocado, cream cheese, cucumber, spring onion, teryiaki, jalapeño mayo, tobiko 140 kr.

Scallop, crispy shrimp, avocado, cucumber, jalapeno, mayo and kimchi sauce 140 kr.

Crab, avocado, cucumber, tobiko, teryiaki, yuzu curd, yuzu mayo 140 kr.

Grilled salmon, avocado, mango, cucumber, spring onion, sesame, teryiaki, spicy mayo 140 kr.

MAKI

Torpedo shrimp, avocado, asparagus, spring onion, spicy mayo, teryiaki 135 kr.

Tempura salmon, avocado, cucumber, mango, spring onion, spicy mayo, teryiaki 150 kr.

Gravlax, avocado, cucumber, jalapeno mayo, kimchi sauce 150 kr.

Fried chicken, avocado, cucumber, teryiaki, spicy mayo, panko 135 kr.

Spicy tuna, salmon, shrimp, avocado, cucumber, spring onion, spicy mayo, teryiaki 150 kr.

Avocado, cucumber, mango, spring onion, tempura, spicy mayo 110 kr.

Avocado, spring onion, asparagus, jalapeno mayo, teryiaki, chili panko 110 kr.

DESSERTS

Apple–yuzu popsicle, white chocolate, matcha
85 kr.

Gold chocolate bar
135 kr.

Cherry churros, miso caramel and sesame ice cream
120 kr.

Cheesecake, mango, passion fruit, sesame
100 kr.

CHILDRENS MENU

BENTO BOX

Kids sushi rolls, mango, cucumber, salmon or chicken, potatoes and dip

Dessert and a drink of choice.

135 kr.

VÍNKORT

Wine List

INNIHALD

Contents

GLAS AV VÍNI
Wines by the Glass

SJAMPANJA & BRÚSANDI VÍN
Champagne & Sparkling

HVÍT
White Wines

RÓSÉ
Rosé

REYTT
Red Wines

SØT & HEIT VÍN
Sweet & Fortified Wines

SAKE
Sake

ALKOHOLFRÍTT VÍN
Alcohol Free Wine

GLAS AV VÍNI

Wines by the Glass

BRÚSANDI / SPARKLING

NV	Valérie & Gaël Dupont En Chemin	185 kr.
2019	Leitz Riesling Sekt 48 Brut	125 kr.

HVÍTT / WHITE

Domaine Duvert Saint-Véran Blanc Chardonnay	170 kr.
Domaine Payen Chenin Blanc Anjou	150 kr.
Veiga de Princesa Albarino	135 kr.
Léon Beyer Pinot Gris	135 kr.
Léon Beyer Riesling	155 kr.
La Sapata Aligoté	115 kr.
Weinhof Uibel Grüner Veltliner OMG	115 kr.
Zind-Humbrecht Chardonnay/Auxerrois ZIND	185 kr.

ROSÉ

Leitz Eins Zwei Dry Rosé Pinot Noir	110 kr.

REYTT / RED

Aurelio Settimo Nebbiolo Barolo	245 kr.
Château Canon Chaigneau Merlot	135 kr.
Decelle Bourgogne Pinot Noir	185 kr.
Don Baltazar Malbec	130 kr.

Fayolle Crozes-Hermitage Sens Syrah	140 kr.
José Antonio García Unculín Mencía	140 kr.
Mont Verrier Morgon Côte du Py Gamay	145 kr.
Neipperg Schlossberg GG Lemberger	135 kr.

SØTT / SWEET

Alice Bel Colle Brachetto d'Acqui	95 kr.
Arnaud de Villeneuve Rivesaltes Ambré 20 Years	115 kr.
Barros 10 Years Tawny Port	115 kr.
Bella Terra Vidal Icewine	135 kr.
Blandy's 10 Years Bual Madeira	135 kr.
Graf Hardegg Riesling Spätlese ØKO	125 kr.

SAKE

Awa Yuki Sparkling Sake	95 kr.
Dassai 39	195 kr.
Yuji Sake Junmai	125 kr.

ALKOHOLFRÍTT / ALCOHOL FREE

Infinitea – The Duke of Black Tea	135 kr.
CHRD Chardonnay Reserve – Leitz Alcohol Free	99 kr.
PNR Pinot Noir Reserve – Leitz Alcohol Free	99 kr.

SJAMPANJA & BRÚSANDI VÍN

Champagne & Sparkling

CHAMPAGNE

2015	Dom Pérignon	3.700 kr.
2006	Krug	7.000 kr.
NV	Palmer & Co Blanc de Blanc	1.450 kr.
1995	Palmer & Co Blanc de Blancs	4.500 kr.
1995	Palmer & Co 1,5 L Blanc de Blancs	7.200 kr.
NV	Palmer & Co Demi Sec	1.000 kr.
2015	Pol Roger Winston Churchill	4.300 kr.
NV	Ruinart Rosé	2.000 kr.
2012	Taittinger Comtes de Champagne	4.000 kr.
2013	Taittinger Comtes de Champagne	3.500 kr.
2021	Valérie & Gaël Dupont Instant	1.500 kr.
NV	Valérie & Gaël Dupont En Chemin	1.000 kr.

BRÚSANDI / SPARKLING

NV	Hjelm Mousserende	750 kr.
NV	Lambert Crémant de Loire Brut	575 kr.
2019	Leitz Riesling Sekt 48 Brut	650 kr.
2024	Pupet Pet-Nat	500 kr.

HVÍT

White Wines

FRAKLAND / FRANCE

ALSACE

Léon Beyer Pinot Gris	600 kr.
Léon Beyer Riesling	700 kr.
Kreydenweiss Lune à Boire Blanc	550 kr.
Paul Kubler Gewurztraminer «Nuances de Neroli»	580 kr.
Zind-Humbrecht Chardonnay/Auxerrois ZIND	800 kr.

BOURGOGNE

	Stéphane & Vincent Michel Chablis	650 kr.
	Robin Chablis 1er Cru Vaillons	1.000 kr.
2021	Robin Chablis Grand Cru Blanchot	1.500 kr.
	Domaine Decelle Chorey-lès-Beaune Blanc	950 kr.
	Domaine Duvert Saint-Véran Blanc	650 kr.
2022	Sylvain Debord Meursault	2.100 kr.
2023	Sylvain Debord Puligny-Montrachet	2.300 kr.

LOIRE

	Alain Girard Sancerre Blanc	600 kr.
2023	Didier Dagueneau Blanc etc.	2.100 kr.
2023	Didier Dagueneau Pur Sang Pouilly-Fumé	2.500 kr.
2023	Didier Dagueneau Silex Pouilly-Fumé	2.800 kr.
	Domaine Payen Chenin Blanc Anjou	550 kr.
	Landrat Guyollot Pouilly-Fumé	550 kr.
	Wilfrid Rousse Le Jardin des Dames Chenin Blanc	600 kr.

JURA

Plume Blanc Cuvée Origin	800 kr.
Plume Blanc Savagnin	800 kr.

TÝSKLAND / GERMANY

Leitz Riesling Dragonstone	495 kr.
St. Antony Riesling Zehnmorgen GG	615 kr.
Dr. Heger Silvaner xxx Pferd Willi	890 kr.

EYSTURRÍKI / AUSTRIA

Weinhof Uibel OMG Grüner Veltliner	500 kr.

ITALIA / ITALY

Di Filippo Grechetto Umbria	525 kr.

SPANIA/ SPAIN

Veiga de Princesa Albarino	580 kr.
Kaori Blanco Viura	650 kr.

PORTUGAL

Landcraft Alvarinho Vinho Verde	800 kr.

RUMENIA / ROMANIA

La Sapata Aligoté	475 kr.

USA

Domaine Eden Chardonnay	1.100 kr.
Elk Cove Pinot Gris	550 kr.

SUÐURAFRIKA / SOUTH AFRICA

Divine Hope Chenin Blanc	399 kr.
Oak Valley Beneath the Clouds Chardonnay	575 kr.

RÓSÉ

Rosé

Château Saint Jean Pimayon Pierrevert Rosé	450 kr.
Hjelm Rosé	550 kr.
Leitz Eins Zwei Dry Rosé	495 kr.

REYTT

Red Wines

FRAKLAND / FRANCE

ALSACE

	Kreydenweiss Lune à Boire Rouge	725 kr.

BOURGOGNE

2020	Capitain-Gagnerot Corton Grand Cru	2.500 kr.
	Decelle Bourgogne Pinot Noir	750 kr.
2022	Decelle Chambolle-Musigny	2.200 kr.
	Vincent Bouzereau Volnay	1.200 kr.

BEAUJOLAIS

	Domaine Chapel Chiroubles Gamay	800 kr.
	Mont Verrier Morgon Côte du Py Gamay	550 kr.

LOIRE

	Domaine Payen Rouge Grolleau	550 kr.

JURA

	Plume Rouge Pinot Noir	800 kr.

RHÔNE

	De Boisseyt Saint-Joseph	950 kr.
	Fayolle Crozes-Hermitage Sens Syrah	600 kr.

BORDEAUX

	Château Canon Chaigneau	500 kr.
	Château Camensac Grand Cru Classé	1.000 kr.
	Connétable de Talbot	1.000 kr.
	Château Patris Querre Grand Cru	800 kr.
	Château Cos d'Estournel	5.000 kr.
2016	Château Lafite Rothschild	15.000 kr.

TÝSKLAND / GERMANY

2017	HE Dausch Pinot Noir Herrschaft	1.500 kr.
	Maibachfarm Spätburgunder ØKO	600 kr.
	Neipperg Lemberger	500 kr.

SPANIA / SPAIN

	José Antonio García Unclín Mencía	750 kr.
	Finca del Marquesado Garnacha	900 kr.
2022	Flor de Pingus	3.300 kr.
2021	Pingus	20.000 kr.

ITALIA / ITALY

	Aurelio Settimo Barolo	1.200 kr.
	Dolcetto d'Alba	550 kr.
	Luiano LUI Super Tuscan	900 kr.
	Mamete Prevostini Sassella	800 kr.
2021	Pio Cesare Barbaresco	2.600 kr.
2018	Romitorio Brunello di Montalcino	1.500 kr.
	Zanori Valpolicella Superiore	550 kr.

USA

2019	Carlisle Zinfandel	1.200 kr.
	Light Horse Pinot Noir	450 kr.

SUÐURAMERIKA / SOUTH AMERICA

	Colección Colours Pinot Noir	450 kr.
	Don Baltazar Malbec	500 kr.

SØT & HEIT VÍN

Sweet & Fortified Wines

Alice Bel Colle Brachetto d'Acqui	425 kr.
Arnaud de Villeneuve Rivesaltes Ambré 20 Years	650 kr.
Barros 10 Years Tawny Port	650 kr.
Bella Terra Vidal Icewine 37,5 cl	700 kr.
1976 B. Jakoby Erdener Treppchen Riesling Spätlese	1.000 kr.
Blandy's 10 Years Bual Madeira	1.000 kr.
Graf Hardegg Spätlese Riesling ØKO	575 kr.

SAKE

Sake

Asama Nature Sake 72 cl	825 kr.
Awa Yuki Sparkling Sake 30 cl	275 kr.
Dassai 39 72 cl	1.000 kr.
Honjirushi Sakura Daiginjo 72 cl	650 kr.
Takeno Kameno Kurabu 72 cl	780 kr.
Yuji Sake Junmai 72 cl	550 kr.

ALKOHOLFRÍTT VÍN

Alcohol Free Wine

Infinitea – The Duke of Black Tea	350 kr.
Infinitea – The Duchess of Rooibos	350 kr.
Etiquette – Bright & Bubbly	525 kr.
Etiquette – Crisp and Tropical	485 kr.
CHRD Chardonnay Reserve – Leitz Alcohol Free	575 kr.
PNR Pinot Noir Reserve – Leitz Alcohol Free	575 kr.