

## HÁDEGISMATSEÐILL FYRIR HÓPA 2024-2025

### MATSEÐILL 1.

FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Kjúklingabringa með graskersmauki, smælki, rôtargrænmeti og piparsósu
EFTIRRÉTTUR	Ís með karamellusósu og haframulning

### MATSEÐILL 2

FORRÉTTUR	Salat með sýrðu grænmeti, bláberjum, hnetum og aioli
AÐALRÉTTUR	Bleikja með kremuðu byggi, rôtargrænmeti og dillolíu
EFTIRRÉTTUR	Skyrmús með haframulning og ástaraldinsósu

## LUNCH GROUP MENU 2024-2025

### MENU 1

STARTER	Soup of the day
MAIN COURSE	Chicken breast with pumpkin purée, small potatoes, root vegetables and pepper sauce
DESSERT	Ice cream with caramel sauce and oat crumble

### MENU 2

STARTER	Salad with pickled vegetables, blueberries, nuts and aioli
MAIN COURSE	Arctic char with creamy barley, root vegetables and dill oil
DESSERT	Skyr mousse with oat crumble and passion sauce

#### CONDITIONS:

**Reservations:** Required in writing at least 7 days prior to arrival. **Group menu:** Valid for 10 persons or more. For 9 persons or less 3 course menu of the house/day is offered at the same rate. **Half Board:** For individuals same rates apply. The hotel provides and charges automatically for 3-course dinner, except otherwise ordered. **Reservations:** Must be clearly marked with menu number and if 2-course or 3-course dinner. **Cancellations:** Dinner will be charged in full for cancellations 0-3 days prior to arrival. **Special diets:** Vegetarian menu's & special requirements available on request and should be booked in advance.