

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

Hádegismatseðill 1

FORRÉTTUR	Grænt salat
AÐALRÉTTUR	Fiskur dagsins með steiktu grænmeti og hvítvínssósu
EFTIRRÉTTUR	Eplakaka með karamellu

Hádegismatseðill 2

FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Kjúklingabringa með steiktum kartöflum, bökuðu grænmeti og villisveppasósu
EFTIRRÉTTUR	Súkkulaðikaka með vanilluís

LUNCH GROUP MENU 2025 - 2026

Lunch menu 1

STARTER	Garden salad
MAIN COURSE	Fish of the day with roasted vegetables and white wine sauce
DESSERT	Apple cake with caramel

Lunch menu 2

STARTER	Soup of the day
MAIN COURSE	Chicken with fried potatoes, roasted vegetables and wild mushroom sauce
DESSERT	Chocolate cake with vanilla ice cream

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.