

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

MATSEÐILL 1

FORRÉTTUR	Birkireyktur silungur með piparrótarsósu og sýrðu grænmeti
AÐALRÉTTUR	Kjúklingabringa með steiktum kartöflum, bökuðu grænmeti og villisveppasósu
EFTIRRÉTTUR	Eplakaka með karamellu

MATSEÐILL 2

FORRÉTTUR	Blómkálssúpa með ristudum heslihnetum
AÐALRÉTTUR	Porskhnakki með kartöflum, tómötum og kryddjurtasósu
EFTIRRÉTTUR	Súkkulaðikaka með vanillúis

DINNER GROUP MENU 2025 - 2026

MENU 1

STARTER	Birch smoked Icelandic trout with horseradish sauce and pickled vegetables
MAIN COURSE	Chicken with fried potatoes, roasted vegetables and wild mushroom sauce
DESSERT	Apple cake with caramel

MENU 2

STARTER	Cauliflower soup with roasted hazelnuts
MAIN COURSE	Cod with potatoes, tomatoes and herb 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. **Vouchers:** 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.