

## HÁDEGISMATSEÐILL FYRIR HÓPA 2025 - 2026

### MATSEÐILL 1

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FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Fiskur dagsins með kartöflumús, bökuðu grænmeti og Hollandaise
EFTIRRÉTTUR	Hrært skyr með bláberjasultu og ristudum höfrum

### MATSEÐILL 2

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FORRÉTTUR	Grænt salat
AÐALRÉTTUR	Grillaður kjúklingur með steiktum kartöflum, bakaðri gulrót og sinnepssósu
EFTIRRÉTTUR	Súkkulaðikaka með pekanhnetum og saltkarmelluís

## LUNCH GROUP MENU 2025 - 2026

### MENU 1

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STARTER	Soup of the day
MAIN COURSE	Fish of the day with potato purée, roasted vegetables and Hollandaise
DESSERT	Traditional Icelandic skyr with blueberry jam and toasted oats

### MENU 2

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STARTER	Garden salad
MAIN COURSE	Grilled chicken with fried potatoes, baked carrot and mustard sauce
DESSERT	Chocolate cake with pecans and salt caramel 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.