

## KVÖLDVERÐARSEÐILL FYRIR HÓPA 2024 - 2025

### MATSEÐILL 1

FORRÉTTUR	Grafinn lax með dill og hunangs vinaigrette
AÐALRÉTTUR	Kjúklingabringa með rissotto, grænmeti og soðgljáa
EFTIRRÉTTUR	Súkkulaðimús með hindberja-sorbet

### MATSEÐILL 2

FORRÉTTUR	Tómatsúpa með brauðteningum og basil
AÐALRÉTTUR	Bleikja með kartöflumús, blaðlauk og hollandaise
EFTIRRÉTTUR	Panna cotta með ananas og kókos

## DINNER GROUP MENU 2024 - 2025

### MENU 1

STARTER	Cured salmon with dill and honey vinaigrette
MAIN COURSE	Chicken breast with risotto, vegetables and demi-glace
DESSERT	Chocolate mousse with raspberry sorbet

### MENU 2

STARTER	Tomato soup with croutons and basil
MAIN COURSE	Arctic Char with potato purée, leek and hollandaise
DESSERT	Panna cotta with pineapple and coconut

#### 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.