

FOSSHOTEL

HELLNAR

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2025-2026

MATSEÐILL 1

FORRÉTTUR	Rjómalöguð fiskisúpa með marineruðu sjávarfangi
AÐALRÉTTUR	Lamb með kartöflum, steiktum sveppum og piparsósu
EFTIRRÉTTUR	Súkkulaðikaka með berjum og þeyttum rjóma

MATSEÐILL 2

FORRÉTTUR	Reyktur lax með fennelsalati og piparrótarsósu
AÐALRÉTTUR	Þorskhakki með byggi, rôtargrænmeti og kryddjurtasósu
EFTIRRÉTTUR	Ostakaka með berjum og hindberjaberjasósu

DINNER GROUP MENU 2025-2026

MENU 1

STARTER	Creamy seafood soup with assortment of local fish
MAIN COURSE	Lamb with potatoes, fried mushrooms and pepper sauce
DESSERT	Chocolate cake with berries and whipped cream

MENU 2

STARTER	Smoked salmon with fennel salad and horseradish sauce
MAIN COURSE	Cod with barley, roasted root vegetables and herb sauce
DESSERT	Cheesecake with berries and raspberry coulis

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.