

FOSSHOTEL

HELLNAR

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2024-2025

MATSEÐILL 1

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

MATSEÐILL 2

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

DINNER GROUP MENU 2024-2025

MENU 1

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|-------------|--|
| 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

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|-------------|---|
| 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.