

## HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

### MATSEÐILL 1

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FORRÉTTUR	Dorskróketur á salatbeði með hvítlauksaioli
AÐALRÉTTUR	Fiskur dagsins með kartöflumús, rôtargrænmeti og Hollandaise
EFTIRRÉTTUR	Gulrótakaka með þeyttum rjóma

### MATSEÐILL 2

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FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Kjúklingabringa með sveppa-risotto og grænmeti
EFTIRRÉTTUR	Rabarbarakaka með vanilluís

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## LUNCH GROUP MENU 2025 - 2026

### MENU 1

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STARTER	Cod croquettes with salad and garlic aioli
MAIN COURSE	Fish of the day with potato purée, roasted root vegetables and Hollandaise
DESSERT	Carrot cake with whipped cream

### MENU 2

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STARTER	Soup of the day
MAIN COURSE	Chicken breast with mushroom risotto and vegetables
DESSERT	Rhubarb pie 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.