

## DINNER GROUP MENU 2022 - 2023

### MENU 1 - 6.300 ISK

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STARTER	Creamy wild mushroom soup
MAIN COURSE	Fish of the day with sweet potato purée and Hollandaise
DESSERT	Crème brûlée

### MENU 2 - 7.900 ISK

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STARTER	Carpaccio with rucola, parmesan and pine nuts
MAIN COURSE	Grilled arctic char with barley and white wine sauce
DESSERT	Tiramisu

### MENU 3 - 7.900 ISK

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STARTER	Seafood soup with mussels and a dash of cognac
MAIN COURSE	Grilled lamb with small potatoes and demi glaze
DESSERT	Warm chocolate cake 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. **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.

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2022 - 2023

MATSEÐILL 1 - 6.300 kr.

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FORRÉTTUR	Rjómalöguð villisveppasúpa
AÐALRÉTTUR	Fiskur dagsins með sætkartöflumús og Hollandaise
EFTIRRÉTTUR	Crème brûlée

MATSEÐILL 2 - 7.900 kr.

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FORRÉTTUR	Nauta carpaccio með rucola, parmesan osti og furuhnetum
AÐALRÉTTUR	Grilluð bleikja með bankabyggi og hvítvins-sítrónusósu
EFTIRRÉTTUR	Tiramisu

MATSEÐILL 3 - 7.900 kr.

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FORRÉTTUR	Koníaksbætt sjávarréttasúpa með bláskel
AÐALRÉTTUR	Lambavöðvi með smælki kartöflum og soðgljáa
EFTIRRÉTTUR	Volg súkkulaðikaka með vanilluís