

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2022 - 2023

MATSEÐILL 1 - 5.000 kr.

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| FORRÉTTUR | Kjúklingasúpa |
| AÐALRÉTTUR | Fiskur dagsins með steiktu grænmeti og hvítvíns-sítrónusósu |
| EFTIRRÉTTUR | Pekanbaka með vanilluís |

MATSEÐILL 2 - 5.000 kr.

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| FORRÉTTUR | Súpa dagsins |
| AÐALRÉTTUR | Kjúklingabringa með bakaðri kartöflu, grænmeti og rósmarínsósu |
| EFTIRRÉTTUR | Eplakaka með þeyttum rjóma |

LUNCH GROUP MENU 2022 - 2023

MENU 1 - 5.000 ISK

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| STARTER | Chicken soup |
| MAIN COURSE | Fish of the day with roasted vegetables and white wine sauce |
| DESSERT | Pecan pie with vanilla ice cream |

MENU 2 - 5.000 ISK

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| STARTER | Soup of the day |
| MAIN COURSE | Chicken breast with baked potato, vegetables and rosemary demi-glace |
| DESSERT | Apple pie with whipped 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.