

DINNER GROUP MENU 2024 - 2025

MENU 1

STARTER	Tomato and basil soup
MAIN COURSE	Fish of the day with sweet potato purée and white wine sauce
DESSERT	Crème Brûlée

MENU 2

STARTER	Fennel cured salmon with pickled red onion and mustard sauce
MAIN COURSE	Grilled arctic char with parsnip purée and Hollandaise
DESSERT	Chocolate mousse with caramel and strawberries

MENU 3

STARTER	Seafood soup
MAIN COURSE	Grilled lamb with celery root purée and Bearnaise
DESSERT	Tiramisu

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 2024 - 2025

MATSEÐILL 1

FORRÉTTUR	Tómatsúpa með basil
AÐALRÉTTUR	Fiskur dagsins með sætkartöflumús og hvítvínssósu
EFTIRRÉTTUR	Crème Brûlée

MATSEÐILL 2

FORRÉTTUR	Fennelgrafinn lax með sýrðum rauðlauk og sinnepssósu
AÐALRÉTTUR	Grilluð bleikja með nípumauki og Hollandaise
EFTIRRÉTTUR	Súkkulaðimús með karamellusósu og jarðaberjum

MATSEÐILL 3

FORRÉTTUR	Sjávarréttasúpa
AÐALRÉTTUR	Lamb með sellerírotarmauki og Bernaise-sósu
EFTIRRÉTTUR	Tiramisu