

HÁDEGISVERÐASEÐILL FYRIR HÓPA 2025 - 2026

MATSEÐILL 1

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| FORRÉTTUR | Súpa dagsins |
| AÐALRÉTTUR | Grilluð kjúklingabringa með kartöflum, steiktum gulrótum og sveppasósu |
| EFTIRRÉTTUR | Súkkulaðimús með ávöxtum |

MATSEÐILL 2

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| FORRÉTTUR | Grænt salat |
| AÐALRÉTTUR | Fiskur dagsins með grænum linsubaunum, bökuðu grænmeti og hollandaise |
| EFTIRRÉTTUR | Panna cotta með mango purée og ristudum kókosflögum |

LUNCH GROUP MENU 2025 - 2026

MENU 1

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| STARTER | Soup of the day |
| MAIN COURSE | Grilled chicken breast with potatoes, sautéed carrots, and mushroom sauce |
| DESSERT | Chocolate mousse with fruits |

MENU 2

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| STARTER | Green salad |
| MAIN COURSE | Fish of the day with green lentils, roasted vegetables, and hollandaise |
| DESSERT | Panna cotta with mango purée and toasted coconut flakes |

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.