

LUNCH GROUP MENU 2023-2024

MENU 1

STARTER	Salad with pickled vegetables, roasted nuts, aioli and blueberries
MAIN COURSE	Cod with potatoes, roasted root vegetables, celeriac purée and thyme oil
DESSERT	Apple cake with oat crumble and vanilla ice cream

MENU 2

STARTER	Creamy seafood soup with rock crab and local seafood
MAIN COURSE	Pork tenderloin with sweet potato purée, potatoes, roasted root vegetables and pepper sauce
DESSERT	Ice cream with caramel sauce and oat crumble

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.

HÁDEGISMATSEÐILL FYRIR HÓPA 2023-2024

MATSEÐILL 1

FORRÉTTUR	Salat með sýrðu grænmeti, ristudum hnetum, aioli og bláberjum
AÐALRÉTTUR	Þorskhnakki með smælki, rôtargrænmeti, sellerírótarmauki og blóðbergsolíu
EFTIRRÉTTUR	Eplakaka með haframulning og vanilluís

MATSEÐILL 2

FORRÉTTUR	Kremuð grjótkrabba- og fiskisúpa með íslensku sjávarfangi
AÐALRÉTTUR	Grísalund með sætkartöflumauki, smælki, rôtargrænmeti og piparsósu
EFTIRRÉTTUR	Ís með karamellusósu og haframulning