

## KVÖLDVERÐARSEÐILL FYRIR HÓPA 2024 - 2025

### MATSEÐILL 1

|             |  |
|-------------|--|
| FORRÉTTUR   | Birkireyktur silungur með piparrótarsósu og sýrðu grænmeti                 |
| AÐALRÉTTUR  | Kjúklingabringa með steiktum kartöflum, bökuðu grænmeti og villisveppasósu |
| EFTIRRÉTTUR | Crème brulée með bláberjum   |

### MATSEÐILL 2

|             |   |
|-------------|---|
| FORRÉTTUR   | Kremuð graskers-kókossúpa með ristudum graskersfræum        |
| AÐALRÉTTUR  | Þorskhnakki með kartöflumús, rauðlauk og tómatalagaðri sósu |
| EFTIRRÉTTUR | Súkkulaðikaka með vanilluís                                 |

## DINNER GROUP MENU 2024 - 2025

### MENU 1

|             |  |
|-------------|--|
| STARTER     | Birch smoked Icelandic trout with horseradish sauce and pickled vegetables |
| MAIN COURSE | Chicken with fried potatoes, roasted vegetables and wild mushroom sauce    |
| DESSERT     | Crème brûlée with blueberries  |

### MENU 2

|             |  |
|-------------|--|
| STARTER     | Creamy pumpkin coconut soup with roasted pumpkin seeds |
| MAIN COURSE | Cod with potato purée, red onion and tomato sauce      |
| DESSERT     | Chocolate cake served 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. **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.