



HÓTEL
REYKJAVÍK
—
GRAND

A decorative border of various winter plants and berries, including pine needles, holly leaves, and small round berries, surrounds the central text.

*Christmas &
New Year's Eve
in Iceland*



HÓTEL REYKJAVÍK
GRAND

Festive Season

Opening Hours

GRAND
BRASSERIE

	BREAKFAST	BAR	LUNCH / MENU	DINNER / MENU
December 23 rd	06:30 - 10:00	12:00 - 23:00	12:00 - 14:00 / Skata*	18:00 - 22:00 / A la carte
Christmas Eve	06:30 - 10:00	12:00 - 23:00	12:00 - 14:00 / A la carte	18:00 / Set menu
Christmas Day	06:30 - 11:00	12:00 - 23:00	12:00 - 14:00 / A la carte	18:00 / Set menu
December 26 th	06:30 - 11:00	12:00 - 23:00	12:00 - 14:00 / A la carte	18:00 - 22:00 / A la carte
New Years Eve	06:30 - 10:00	12:00 - 23:00	12:00 - 14:00 / A la carte	19:00 - 23:00 / Set menu**
New Years Day	06:30 - 11:00	12:00 - 23:00	12:00 - 14:00 / A la carte	18:00 - 22:00 / A la carte

*Traditional fermented skate. **Served in Háteigur ballroom



HÓTEL REYKJAVÍK
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Christmas Eve & Christmas Day

Dinner is served at 18.00

3 course menu

Langoustine Soup

langoustine soufflé, white chocolate,
fried lobster, sea truffle cream, dill oil

Veal ribeye

morel sauce, hasselback potatoes, broccolini,
glaced banana shallots, red beets, celeriac purée

French chocolate cake

white chocolate, vanilla ice cream

Price per person 16.400 kr.

3 course vegan menu

Coconut-curry soup

chili, garlic, ginger, lime, cilantro

Beetroot Wellington

barley, pickled beech mushrooms,
grilled celeriac úlla la sauce

Vegan pavlova

fresh berries

Price per person 14.400 kr.



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New Years Eve Program

New Years Eve Dinner & Lounge

4 course dinner in Háteigur ballroom

Panorama view of the fireworks

Late-night charcuterie

Champagne toast

Entertainment host for the evening

Price per person 35.900 kr.



HÓTEL REYKJAVÍK
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New Year's Eve Menu

4 course menu

Chilled Seafood

Angelica and anis-cured arctic char, herb-crusted salmon, salmon roe, pickled vegetables

Crab Soup

Lobster soufflé, scallops, truffle kelp, herb oil

Reindeer Filet

Duck liver, fondant potatoes, crisp carrot, smoked beetroot and blackberry puree, truffle sauce, cheese foam

Chocolate Mousse Cake

Raspberry sorbet, vanilla sauce

4 course vegan menu

Asparagus & Broccoli Tempura

Cauliflower mushrooms, yellow beet puree, chili sauce

Pumpkin Soup

Coriander, cumin, pumpkin crisp

Beetroot Wellington

Barley, pickled mushrooms, fennel, grilled celery root, our famed Úllala sauce

Chocolate Mousse

Raspberries