

HÁDEGISMATSEÐILL FYRIR HÓPA 2025-2026

MATSEÐILL 1

FORRÉTTUR	Rauðbeðugrafinn lax með rúgbrauðsmulning, sinnepssósu og sýrðum rauðbeðum
AÐALRÉTTUR	Grísalund með graskersmauki, ristuðu rôtargrænmeti og piparsósu
EFTIRRÉTTUR	Ís með karamellusósu og haframulning

MATSEÐILL 2

FORRÉTTUR	Súpa dagsins borinn fram með heimalöguðu brauði og þeyttu smjöri
AÐALRÉTTUR	Teriyaki lax með sellerírótarmauki, ristuðu rôtargrænmeti og jógúrt-dillsósu
EFTIRRÉTTUR	Súkkulaði brownie með ávaxta-sorbet og haframulning

LUNCH GROUP MENU 2025-2026

MENU 1

STARTER	Beet cured salmon with rye bread crumble, mustard sauce and pickled beets
MAIN COURSE	Pork loin with pumpkin purée, roasted root vegetables and pepper sauce
DESSERT	Ice cream with caramel sauce and oat crumble

MENU 2

STARTER	Soup of the day served with homemade bread and whipped butter
MAIN COURSE	Teriyaki salmon with celery root purée, roasted root vegetables and yogurt dill sauce
DESSERT	Chocolate brownie with fruit sorbet 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.