

## KVÖLDVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

### MATSEÐILL 1

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FORRÉTTUR	Nauta carpaccio með ristudum heslihnetum, brauðteningum og basil
AÐALRÉTTUR	Bleikja með smælki og grænmeti í tómát-kryddjurtasósu
EFTIRRÉTTUR	Panna cotta með rabarbara

### MATSEÐILL 2

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FORRÉTTUR	Súpa úr bökuðum tómötum frá Hveravöllum
AÐALRÉTTUR	Lamb með kartöflum, bökuðum rauðrófum og soðgljáa
EFTIRRÉTTUR	Súkkulaðimús með jarðaberjum, vanilluís og saltkaramellu

## DINNER GROUP MENU 2025 - 2026

### MENU 1

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STARTER	Beef carpaccio with roasted hazelnuts, croutons and basil
MAIN COURSE	Arctic char with small potatoes and vegetables in tomato-herb sauce
DESSERT	Panna cotta with rhubarb

### MENU 2

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STARTER	Roasted tomato soup from the local greenhouse Hveravellir
MAIN COURSE	Icelandic lamb with potatoes, baked beets and demiglace
DESSERT	Chocolate mousse with strawberries, vanilla ice cream and salt caramel

#### 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.