

DINNER GROUP MENU 2022 - 2023

MENU 1

STARTER	Creamy seafood soup with assortment of local fish
MAIN COURSE	Lamb with beets, fried mushrooms and pepper sauce
DESSERT	French chocolate cake with blueberries

MENU 2

STARTER	Smoked salmon with fennel salad and horseradish sauce
MAIN COURSE	Cod with barley, celeriac and herb sauce
DESSERT	Skyr cake with oats and raspberry coulis

MENU 3

STARTER	Garden salad with pickled red onion, cashews and lemon vinaigrette
MAIN COURSE	Artic char with small potatoes, asparagus and Hollandaise
DESSERT	Rhubarb pie with whipped 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. **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.

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2022 - 2023

MATSEÐILL 1

FORRÉTTUR	Rjómalöguð fiskisúpa með marineruðu sjávarfangi
ADALRÉTTUR	Lamb með rauðrófum, steiktum sveppum og piparsósu
EFTIRRÉTTUR	Frönsk súkkulaðikaka með bláberjum

MATSEÐILL 2

FORRÉTTUR	Reyktur lax með fennelsalati og piparrótarsósu
ADALRÉTTUR	Þorskhnakki með byggi, sellerírót og kryddjurtasósu
EFTIRRÉTTUR	Skyrkaka með höfrum og hindberjaberjasósu

MATSEÐILL 3

FORRÉTTUR	Blandað salat með sýrðum rauðlauk, kasjúhnetum og sítrónu-vinaigrette
ADALRÉTTUR	Bleikja með steiktum kartöflum, aspas og Hollandaise
EFTIRRÉTTUR	Hjónabandssæla með rjóma