

DINNER GROUP MENU 2023 - 2024

MENU 1

STARTER	French onion soup with caramelized onion
MAIN COURSE	Cod with potato purée, glazed carrots and creamy spinach
DESSERT	Skyr mousse with mango jelly

MENU 2

STARTER	Seafood soup
MAIN COURSE	Chicken breast with fried potatoes, carrot purée and mustard sauce
DESSERT	French chocolate cake with vanilla ice cream

MENU 3

STARTER	Cod ceviche with lemon and dill
MAIN COURSE	Lamb with fennel, roasted potatoes and red wine sauce
DESSERT	Coconut panna cotta with raspberry sauce

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 2023 - 2024

MATSEÐILL 1

FORRÉTTUR	Frönsk lauksúpa með hægelduðum lauk
ADALRÉTTUR	Þorskur með kartöflumús, bökuðum gulrótum og rjómasósu með spínati
EFTIRRÉTTUR	Skyrmús með mangóhlaupi

MATSEÐILL 2

FORRÉTTUR	Sjávarréttasúpa
ADALRÉTTUR	Kjúklingabringa með steiktum kartöflum, gulrótamauki og sinnepssósu
EFTIRRÉTTUR	Frönsk súkkulaðikaka með vanilluís

MATSEÐILL 3

FORRÉTTUR	Þorsk ceviche með sítrónu og dill
ADALRÉTTUR	Lamb með fennel, steiktum kartöflum og rauðvínssósu
EFTIRRÉTTUR	Kókos panna cotta með hindberjasósu