

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

MATSEÐILL 1

FORRÉTTUR	Reyktar lambkróketur með salati og paprikusósu
AÐALRÉTTUR	Kjúklingabringa með grilluðu grænmeti, gulrótamauki og rjómalagaðri kjúklingasoðsösu
EFTIRRÉTTUR	Hvít súkkulaðimús með hlynsírópi og kókos-ástríðuldínis

MATSEÐILL 2

FORRÉTTUR	Risotto með hörpuskel, lime, parmesan og humarsoði
AÐALRÉTTUR	Lax með kartöflumús, grænertum og blaðlaukssósu
EFTIRRÉTTUR	Mangó og kókos panna cotta með berjum og límónurjóma

DINNER GROUP MENU 2025 - 2026

MENU 1

STARTER	Smoked lamb croquettes with salad and bell pepper sauce
MAIN COURSE	Chicken breast with grilled vegetables, carrot purée and sauce supreme
DESSERT	White chocolate mousse with maple syrup and passion-coconut ice cream

MENU 2

STARTER	Risotto with scallops, lime, parmesan and lobster stock
MAIN COURSE	Salmon with mashed potatoes, green peas and leek velouté
DESSERT	Mango and coconut panna cotta with berries and lime 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.