

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2025-2026

MATSEÐILL 1

FORRÉTTUR	Súpa úr bökuðum tómötum frá Hveravöllum
AÐALRÉTTUR	Bleikja með smælki og grænmeti í tómát-kryddjurtasósu
EFTIRRÉTTUR	Panna cotta með rabarbara

MATSEÐILL 2

FORRÉTTUR	Grænt salat með sýrðu grænmeti og sinneps-vinaigrette
AÐALRÉTTUR	Grísalund með bökuðu rôtargrænmeti og eplasósu
EFTIRRÉTTUR	Súkkulaðimús með jarðaberjum og saltkaramellu

LUNCH GROUP MENU 2025-2026

MENU 1

STARTERS	Roasted tomato soup from the local greenhouse Hveravellir
MAIN COURSE	Arctic char with small potatoes and vegetables in tomato-herb sauce
DESSERT	Panna cotta with rhubarb

MENU 2

STARTERS	Garden salad with pickled vegetables and mustard vinaigrette
MAIN COURSE	Pork loin with baked root vegetables and apple sauce
DESSERT	Chocolate mousse with strawberries 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.