

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

MATSEÐILL 1

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| FORRÉTTUR | Grænt salat með trönuberjum, ristudum hnetum og mangódressingu |
| ADALRÉTTUR | Grilluð kjúklingabringa með stökkum kartöflum, gulrótum og sinnepssósu |
| EFTIRRÉTTUR | Eplakaka með karamellu og vanilluís |

MATSEÐILL 2

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| FORRÉTTUR | Rjómalöguð sveppasúpa með brauðteningum og truffluolíu |
| ADALRÉTTUR | Pönnusteikt bleikja með sítrus kínóa salati og súrmjólkur-dillsósu |
| EFTIRRÉTTUR | Bananabrauð með sítrónukremi og marens |

LUNCH GROUP MENU 2025 - 2026

MENU 1

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| STARTER | Garden salad with cranberries, toasted nuts and mango dressing |
| MAIN COURSE | Grilled chicken breast with crispy potatoes, carrots and mustard sauce |
| DESSERT | Apple pie with caramel sauce and vanilla ice cream |

MENU 2

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| STARTER | Creamy mushroom soup with croutons and truffle oil |
| MAIN COURSE | Arctic char with citrus quinoa salad and dill-buttermilk sauce |
| DESSERT | Banana bread with lemon curd and meringue |

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.

Vouchers: 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.