

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2024 - 2025

MATSEÐILL 1

FORRÉTTUR	Nauta carpaccio með ristudum heslihnetum, brauðteningum og basil
AÐALRÉTTUR	Bleikja með smælki og grænmeti í tómát-kryddjurtasósu
EFTIRRÉTTUR	Panna cotta með rabarbara

MATSEÐILL 2

FORRÉTTUR	Súpa úr bökuðum tómötum frá Hveravöllum
AÐALRÉTTUR	Lamb með kartöflum, bökuðum rauðrófum og soðgljáa
EFTIRRÉTTUR	Súkkulaðimús með jarðaberjum, vanilluís og saltkaramellu

DINNER GROUP MENU 2024 - 2025

MENU 1

STARTER	Beef carpaccio with roasted hazelnuts, croutons and basil
MAIN COURSE	Arctic char with small potatoes and vegetables in tomato-herb sauce
DESSERT	Panna cotta with rhubarb

MENU 2

STARTER	Roasted tomato soup from the local greenhouse Hveravellir
MAIN COURSE	Icelandic lamb with potatoes, baked beets and demiglace
DESSERT	Chocolate mousse with strawberries, vanilla ice cream 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.