

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2024 - 2025

MATSEÐILL 1

FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Kjúklingabringa með rissotto, grænmeti og soðgljúa
EFTIRRÉTTUR	Panna cotta með ananas og kókos

MATSEÐILL 2

FORRÉTTUR	Grænt salat
AÐALRÉTTUR	Fiskur dagsins með bökuðu rötargrænmeti, kartöflum og sósu
EFTIRRÉTTUR	Ostakaka með ástaraldinsósu

LUNCH GROUP MENU 2024 - 2025

MENU 1

STARTER	Soup of the day
MAIN COURSE	Chicken breast with risotto, vegetables and demi-glace
DESSERT	Panna cotta with pineapple and coconut

MENU 2

STARTER	Garden salad
MAIN COURSE	Fish of the day with roasted vegetables, potatoes and sauce
DESSERT	Cheese cake with passion 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.