

## HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

### MATSEÐILL 1

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FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Kjúklingabringa með grilluðu grænmeti, gulrótamauki og rjómalagaðri kjúklingasoðsösu
EFTIRRÉTTUR	Mangó og kókoss panna cotta með berjum og límónurjóma

### MATSEÐILL 2

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FORRÉTTUR	Grænt salat með parmesan, sólþurrkuðum tómötum brauðteningum og lime vinaigrette
AÐALRÉTTUR	Lax með kartöflumús, grænertum og blaðlaukssösu
EFTIRRÉTTUR	Ostakaka með berjum og möndlumulning

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## LUNCH GROUP MENU 2025 - 2026

### MENU 1

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STARTER	Soup of the day
MAIN COURSE	Chicken breast with grilled vegetables, carrot purée and sauce supreme
DESSERT	Mango and coconut panna cotta with berries and lime cream

### MENU 2

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STARTER	Green salad with grated parmesan, sundried tomatoes, croutons and lime vinaigrette
MAIN COURSE	Salmon with mashed potatoes, green peas and leek velouté
DESSERT	Cheesecake with berries and almond crumble

#### 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.