

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2023 - 2024

Hádegismatseðill 1

FORRÉTTUR	Bandað salat með ristudum kasjúhnetum og sýrðum rauðlauk
AÐALRÉTTUR	Fiskur dagsins með steiktu grænmeti og hvítvínssósu
EFTIRRÉTTUR	Hvítsúkkulaðimús með hindberjum

Hádegismatseðill 2

FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Kjúklingabringa með steiktum kartöflum, gulrótum og villisveppasósu
EFTIRRÉTTUR	Frönsk súkkulaðikaka með þeyttum rjóma

LUNCH GROUP MENU 2023 - 2024

Lunch menu 1

STARTER	Mixed green leaf salad with roasted cashews and pickled red onion
MAIN COURSE	Fish of the day with roasted vegetables and white wine sauce
DESSERT	White chocolate mousse with blueberries

Lunch menu 2

STARTER	Soup of the day
MAIN COURSE	Chicken breast with potatoes, glazed carrot and wild mushroom sauce
DESSERT	Chocolate cake served with whipped cream

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.