

LUNCH GROUP MENU 2022 - 2023

MENU 1 - 4.800 ISK

STARTER	Soup of the day
MAIN COURSE	Cod with potato purée, roasted vegetables and dill oil
DESSERT	Caramel and apple pie with vanilla ice cream

MENU 2 - 4.800 ISK

STARTER	Garden salad with pickled vegetables, roasted nuts and dried raspberries
MAIN COURSE	Chicken breast with sweet potato purée, root vegetables and demi-glace
DESSERT	Skyr mousse with raspberry 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.

HÁDEGISMATSEÐILL FYRIR HÓPA 2022 - 2023

MATSEÐILL 1 - 4.800 kr.

FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Þorskhakki með kartöflumús, rötargrænmeti og dillolíu
EFTIRRÉTTUR	Karamellu-eplakaka með vanillús

MATSEÐILL 2 - 4.800 kr.

FORRÉTTUR	Grænt salat með sýrðu grænmeti, ristuðum hnetum og þurrkuðum hindberjum
AÐALRÉTTUR	Kjúklingabringa með sætkartöflumús, rötargrænmeti og soðsösu
EFTIRRÉTTUR	Skyrmús með hindberjasösu