

LUNCH GROUP MENU 2022 - 2023

MENU 1

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| STARTER | Tomato soup with croutons and basil oil |
| MAIN COURSE | Cod with potatoes, spinach, and garlic sauce |
| DESSERT | Carrot cake with vanilla ice cream |

MENU 2

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| STARTER | Garden salad with cranberries, sundried tomatoes, and pickled red onion |
| MAIN COURSE | Chicken breast with barley, carrots, and mustard sauce |
| DESSERT | Coconut panna cotta with pineapple |

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.

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2022 - 2023

MATSEÐILL 1

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| FORRÉTTUR | Tómatsúpa með brauðteningum og basilolíu |
| AÐALRÉTTUR | Þorskur með kartöflum, spínati og hvítlaukssósu |
| EFTIRRÉTTUR | Gulrótarkaka með vanilluís |

MATSEÐILL 2

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| FORRÉTTUR | Grænt salat með trönuberjum, sólþurrkuðum tómötum og sýrðum rauðlauk |
| AÐALRÉTTUR | Kjúklingabringa með byggi, gulrótum og sinnepssósu |
| EFTIRRÉTTUR | Kókos panna cotta með ananas |