

LUNCH GROUP MENU 2023 - 2024

MENU 1 -

STARTER	Split pea soup with carrots and parsley
MAIN COURSE	Cod with potato purée, baked onion and Hollandaise
DESSERT	Traditional Icelandic skyr with blueberry jam and toasted oats

MENU 2

STARTER	Potato soup with chives
MAIN COURSE	Grilled chicken with fried potatoes, baked carrot and mustard sauce
DESSERT	Birch mousse with white chocolate

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. **Vouchers:** 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 2023 - 2024

MATSEÐILL 1 - 5.000 kr.

FORRÉTTUR	Baunasúpa með gulrótum og steinselju
AÐALRÉTTUR	Þorskur með kartöflumús, bökuðum lauk og Hollandaise
EFTIRRÉTTUR	Hrært skyr með bláberjasultu og ristudum höfrum

MATSEÐILL 2 - 5.000 kr.

FORRÉTTUR	Kartöflusúpa með graslauk
AÐALRÉTTUR	Grillaður kjúklingur með steiktum kartöflum, bakaðri gulrót og sinnepssósu
EFTIRRÉTTUR	Birkimús með hvítu súkkulaði