

## KVÖLDVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

### MATSEÐILL 1

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FORRÉTTUR	Frönsk lauksúpa með hægelduðum lauk
AÐALRÉTTUR	Porskur með kartöflu, gljáðum gulrótum og dillsósu
EFTIRRÉTTUR	Crème Bruleé með berjum

### MATSEÐILL 2

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FORRÉTTUR	Humarsúpa með blönduðu sjávafangi
AÐALRÉTTUR	Lamb með bakaðri kartöflu, rauðrófum og rauðvínssósu
EFTIRRÉTTUR	Frönsk súkkulaðikaka með brómberja-sorbet

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## DINNER GROUP MENU 2025 - 2026

### MENU 1

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STARTER	French onion soup with caramelized onion
MAIN COURSE	Cod with potato, glazed carrots and dill sauce
DESSERT	Crème Bruleé with berries

### MENU 2

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STARTER	Langoustine soup with assorted seafood
MAIN COURSE	Lamb with baked potato, beet and red wine sauce
DESSERT	French chocolate cake with blackberry sorbet

#### 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.