

## KVÖLDVERÐARSEÐILL FYRIR HÓPA 2025-2026

### MATSEÐILL 1

FORRÉTTUR	Villisveppasúpa með ristudum möndluflögum og steinselju
AÐALRÉTTUR	Dorskhnakki með kartöflumús, ristudu rôtargrænmeti, sýrðum perlulauk og Hollandaise
EFTIRRÉTTUR	Eplakaka með haframulning og vanillús

### MATSEÐILL 2

FORRÉTTUR	Rjómalöguð skelfisksúpa með blönduðu íslensku sjávarfangi
AÐALRÉTTUR	Grilluð kjúklingabringa með sveppa og graskersbyggji, borin fram með kryddjurtasósu
EFTIRRÉTTUR	Súkkulaðimús með marengs og jarðarberjagranítu

## DINNER GROUP MENU 2025-2026

### MENU 1

STARTER	Wild mushroom soup with toasted almonds and parsley
MAIN COURSE	Cod with potato purée, roasted root vegetables, pickled pearl onion and Hollandaise
DESSERT	Apple pie with oat crumble and vanilla ice cream

### MENU 2

STARTER	Creamy shellfish soup with assorted Icelandic seafood
MAIN COURSE	Grilled chicken breast with mushroom-pumpkin barley and herb sauce
DESSERT	Chocolate mousse with merengue and strawberry granita

#### 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.