

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2024 - 2025

Hádegismatseðill 1

FORRÉTTUR	Frönsk lauksúpa með hægelduðum lauk
AÐALRÉTTUR	Fiskur dagsins með kartöflumús, ristuðu rôtargrænmeti og rjómalagaðri sósu
EFTIRRÉTTUR	Hvít súkkulaðimús með hindberjasósu

Hádegismatseðill 2

FORRÉTTUR	Grænt salat
AÐALRÉTTUR	Kjúklingabringa með steiktum kartöflum, gulrótum og sinnepssósu
EFTIRRÉTTUR	Frönsk súkkulaðikaka með vanilluís

LUNCH GROUP MENU 2024 - 2025

Lunch menu 1

STARTER	French onion soup with caramelized onion
MAIN COURSE	Catch of the day with potato purée, roasted root vegetables and creamy sauce
DESSERT	White chocolate mousse with raspberry sauce

Lunch menu 2

STARTER	Garden salad
MAIN COURSE	Chicken breast with fried potatoes, carrots and mustard sauce
DESSERT	French chocolate cake with vanilla ice cream

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.