

TRAVELLER MENU

Available from 1.5.2024 - 30.04.2025

THREE COURSE MENU

- STARTERS**
- ANGELICA AND ANIS CURED SALMON**
Mustard dressing, cucumber, salad
 - SEAFOOD SOUP**
Variety of Icelandic fish and shellfish, curry, coconut, lime, cilantro
 - REINDEER TERRINE**
Pickled vegetables, cranberry sauce
 - PUMPKIN SALAD**
Pumpkin seeds, barley, pomegranate, citrus dressing
- MAIN COURSES**
- CATCH OF THE DAY**
Seasonal vegetables, white wine sauce
 - HERB CRUSTED LEG OF LAMB**
Baked root vegetables, crispy baby potatoes, wild thyme sauce
 - BONELESS CHICKEN THIGHS**
Celery root- and potato mash, baked vegetables, rosemary sauce
 - VEAL RIBEYE**
Baked potatoes, baked vegetables, wild mushroom sauce
 - BAKED CAULIFLOWER (V)**
Broccoli, ginger sauce
- DESSERTS**
- BLACK FORREST BERRY MOUSSE CAKE**
 - STRAWBERRY MOUSSE**
 - BLUEBERRY SKYR MOUSSE**
 - FRENCH CHOCOLATE TART**

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 menus and special requirements available on request and should be booked in advance.

