

## HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2023 - 2024

### Hádegismatseðill 1

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FORRÉTTUR	Frönsk lauksúpa með hægelduðum lauk
AÐALRÉTTUR	Þorskur með kartöflumús, bökuðum gulrótum og rjómasósu með spínati
EFTIRRÉTTUR	Skyrmús með mangóhlaupi

### Hádegismatseðill 2

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FORRÉTTUR	Grænt salat með sýrðum fennel, ristuð hnetum og mango-vinaigrette
AÐALRÉTTUR	Kjúklingabringa með steiktum kartöflum, gulrótamauki og sinnepssósu
EFTIRRÉTTUR	Kókos panna cotta með hindberjasósu

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## LUNCH GROUP MENU 2023 - 2024

### Lunch menu 1

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STARTER	French onion soup with caramelized onion
MAIN COURSE	Cod with potato puree, glazed carrots and creamy spinach
DESSERT	Skyr mousse with mango jelly

### Lunch menu 2

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STARTER	Garden salad with pickled fennel, roasted nuts and mango vinaigrette
MAIN COURSE	Chicken breast with fried potatoes, carrot purée and mustard sauce
DESSERT	Coconut panna cotta with raspberry sauce

#### 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.