

## LUNCH GROUP MENU 2022 - 2023

### MENU 1

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STARTER	Smoked salmon with fennel salad and horseradish sauce
MAIN COURSE	Cod with barley, celeriac and herb sauce
DESSERT	Skyr cake with oats and raspberry coulis

### MENU 2

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STARTER	Garden salad with pickled red onion, cashews and lemon vinaigrette
MAIN COURSE	Artic char with small potatoes, asparagus, and Hollandaise
DESSERT	Rhubarb pie with whipped cream

## HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2022 - 2023

### MATSEÐILL 1

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FORRÉTTUR	Reyktur lax með fennelsalati og piparrótarsósu
AÐALRÉTTUR	Þorsknakki með byggi, sellerírót og kryddjurtasósu
EFTIRRÉTTUR	Skyrkaka með höfrum og hindberjaberjasósu

### MATSEÐILL 2

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FORRÉTTUR	Blandað salat með sýrðum rauðlauk, kasjúhnetum og sítrónu-vinaigrette
AÐALRÉTTUR	Bleikja með steiktum kartöflum, aspas og Hollandaise
EFTIRRÉTTUR	Hjónabandssæla með rjóma.

#### 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.