

KVÖLDVERÐARSEÐILL FYRIR HÓPA

Valinn er einn matsæðill fyrir allan hópinn

MATSEÐILL 1

LAMBATARTAR

Jarðskokkar, sýrður laukur, eggjarauða, skessujurt

PÖNNUSTEIKTUR ÞORSKUR

Smælki, grillað bok choy, kremuð hvítvínssósa

SKYRGANASH

Bláber, hvítt súkkulaði

MATSEÐILL 2

BLEIKJU CEVICHE

Poppað rautt kínóa, dill

GRILLAÐ LAMBA RUMP

Sellerírotarmauk, brokkolini, timían soðsósa

BÖKUÐ OSTAKA

Kirsuberjaseiði, cara craklin, pralín

VEGANSEÐILL

GRILLAÐ ROMAINE

Epli, gúrka, estragon, Beurre Blanc sósa

PÖNNUSTEIKTUR ERYNGII SVEPPUR

Haricot baunir, grillaður vorlaukur, grænkál, villisveppasósa

ÞEYTT SÚKKULAÐIMÚS

Kirsuberjasorbet, sítrus marengs

DINNER GROUP MENUS

One menu is chosen for the whole group

MENU 1

LAMB TARTARE

Artichokes, pickled onion, egg yolk, lovage

PANFRIED COD

Potatoes, grilled Bok Choy, creamy white wine sauce

SKYR GANACHE

Blueberries, white chocolate

MENU 2

ARCTIC CHAR CEVICHE

Popped red quinoa, dill

GRILLED LAMB RUMP

Celeric purée, broccolini, thyme demi-glace

BAKED CHEESECAKE

Cherry consommé, Cara crakine, praline

VEGAN MENU

GRILLED LITTLE GEM

Apples, cucumber, estragon, Beurre Blanc sauce

PANFRIED ERYNGII MUSHROOM

Haricot beans, grilled spring onion, kale, wild mushroom sauce

CHOCOLATE MOUSSE

Cherry sorbet, citrus meringue

PLEASE INFORM US ABOUT ANY ALLERGY OR DIETARY REQUIREMENTS

CONDITIONS

Reservations: Required in writing at least 7 days prior to arrival. **Group menu:** Valid for 10 persons or more. For 8 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 menus & special requirements available on request and should be booked in advance.