

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

MATSEÐILL 1

FORRÉTTUR	Fennelgraffinn lax með sýrðum rauðlauk og sinnepssósu
AÐALRÉTTUR	Grillað lamb með ristudum kartöflum og grænmeti, nípumauki og Bearnaise
EFTIRRÉTTUR	Crème Brûlée með ávaxtasalati

MATSEÐILL 2

FORRÉTTUR	Rjómalöguð sjávarréttasúpa með blönduðu sjávarfangi
AÐALRÉTTUR	Bleikja með kartöflumús, bökuðum gulrótum og Hollandaise
EFTIRRÉTTUR	Súkkulaðimús með karamellusósu og jarðaberjum

DINNER GROUP MENU 2025 - 2026

MENU 1

STARTER	Fennel cured salmon with pickled red onion and mustard sauce
MAIN COURSE	Grilled lamb with roasted potatoes and vegetables, parsnip purée and Bearnaise
DESSERT	Crème Brûlée with fruit salad

MENU 2

STARTER	Creamy seafood soup with assorted seafood
MAIN COURSE	Arctic char with potato purée, baked carrots and Hollandaise
DESSERT	Chocolate mousse with caramel and strawberries

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.