

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2024 - 2025

MATSEÐILL 1

FORRÉTTUR	Grænt salat með trönuberjum, ristudum hnetum og mangódressingu
AÐALRÉTTUR	Bleikja með kínóa, sveppum, grænertum og súrmjólkur-dillsósu
EFTIRRÉTTUR	Bláberjakaka með vanilluís

MATSEÐILL 2

FORRÉTTUR	Blaðlaukssúpa með brauðteningum
AÐALRÉTTUR	Grísalund með byggi, gljádum gulrótum, rauðrófum og sinnepssósu
EFTIRRÉTTUR	Crème brûlée með ávöxtum

LUNCH GROUP MENU 2024 - 2025

MENU 1

STARTER	Garden salad with cranberries, toasted nuts and mango dressing
MAIN COURSE	Arctic Char with quinoa, mushrooms, green peas and dill sauce
DESSERT	Blueberry cake with vanilla ice cream

MENU 2

STARTER	Creamy leek soup with croutons
MAIN COURSE	Pork tenderloin with barley, glazed carrots, beets and mustard sauce
DESSERT	Crème brûlée with fruits

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 menu's & special requirements available on request and should be booked in advance.

FOSSHOTEL
GLACIER LAGOON