

DINNER GROUP MENU 2022 - 2023

MENU 1

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| STARTER | Sheep cured in fennel with rucola and blueberry sauce |
| MAIN COURSE | Arctic char with small potatoes, carrots and Hollandaise |
| DESSERT | Panna Cotta with vanilla and raspberries |

MENU 2

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| STARTER | Smoked trout with cucumber salad and pickled mustard seeds |
| MAIN COURSE | Grilled lamb with potato terrine, beets and rosemary sauce |
| DESSERT | Chocolate cake with raspberry sorbet |

MENU 3

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|-------------|---|
| STARTER | Cauliflower and coconut soup with roasted coconut |
| MAIN COURSE | Pork tenderloin with potato purée, root vegetables and mushroom sauce |
| DESSERT | Carrot cake with vanilla ice cream |

CONDITIONS;

Reservations: Required in writing at least 7 days prior to arrival. This menu is valid for 10 persons or more. **Reservations:** Must be clearly marked with menu number and if 2-course or 3-course lunch is ordered. **Cancellations:** The lunch 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 at least 3 days in advance.

KVÖLDVERÐARSEDILL FYRIR HÓPA 2022 - 2023

MATSEDILL 1

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|-------------|---|
| FORRÉTTUR | Ærvöðvi grafinn í fennelpækli með klettsalati og bláberjasósu |
| AÐALRÉTTUR | Bleikja með smælki kartöflum, gulrótum og Hollandaise |
| EFTIRRÉTTUR | Panna cotta með vanillu og hindberjum |

MATSEDILL 2

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|-------------|--|
| FORRÉTTUR | Reyktur silungur með agúrkusalati og sýrðum sinnepsfræum |
| AÐALRÉTTUR | Grillað lamb með kartöflupressu, rauðröfum og rósmarínsósu |
| EFTIRRÉTTUR | Súkkulaðikaka með hindberjasorbet |

MATSEDILL 3

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|-------------|---|
| FORRÉTTUR | Blómkáls og kókossúpa með ristudum kókos |
| AÐALRÉTTUR | Grísalund með kartöflumús, bökuðu rötargrænmeti og sveppasósu |
| EFTIRRÉTTUR | Gulrótakaka með vanilluís |