

KVÖLDVERÐASEÐILL FYRIR HÓPA 2025 - 2026

MATSEÐILL 1

FORRÉTTUR	Blómkálssúpa með ristudum chili kasjúhnetum
AÐALRÉTTUR	Grillað lamb með byggi, grænmeti, fennel, blöðrukáls- og beikonsósu
EFTIRRÉTTUR	Ostakaka með vanilluís

MATSEÐILL 2

FORRÉTTUR	Salat í karrí dressingu með kirsuberjatómötum, radísum og ristudum fræum
AÐALRÉTTUR	Klaustubleikja með kóriander krydduðu couscous, paprikku, granateplum og sítrónufroðu
EFTIRRÉTTUR	Skyrmús með hvít súkkulaðimulning og berjasósu

DINNER GROUP MENU 2025 - 2026

MENU 1

STARTER	Cauliflower soup with roasted chili cashews
MAIN COURSE	Grilled lamb with barley, vegetables, fennel, savoy cabbage and bacon sauce
DESSERT	Cheesecake with vanilla ice cream

MENU 2

STARTER	Salad with curry dressing, cherry tomatoes, radishes and roasted seeds
MAIN COURSE	Trout with coriander-spiced couscous, bell pepper, pomegranate, and lemon foam
DESSERT	Skyr mousse with white chocolate crumble and berry sauce

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.