

DINNER GROUP MENU 2022 - 2023

MENU 1 - 5.900 ISK

STARTER	Soup of the day
MAIN COURSE	Cod with potato purée, roasted vegetables and dill oil
DESSERT	Caramel and apple pie with vanilla ice cream

MENU 2 - 7.000 ISK

STARTER	Creamy seafood soup
MAIN COURSE	Lamb with small potatoes, broccoli and red wine sauce
DESSERT	Homemade ice cream with caramel sauce

MENU 3 - 7.000 ISK

STARTER	Garden salad with pickled vegetables, roasted nuts and dried raspberries
MAIN COURSE	Grilled salmon with creamy barley, root vegetables and teriyaki sauce
DESSERT	Skyr mousse with raspberry 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. **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.

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2022 - 2023

MATSEÐILL 1 - 5.900 kr.

FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Þorskhakki með kartöflumús, rötargrænmeti og dillolíu
EFTIRRÉTTUR	Karamellu-eplakaka með vanilluís

MATSEÐILL 2 - 7.000 kr.

FORRÉTTUR	Rjómalöguð sjávarréttasúpa með fersku sjávarfangi
AÐALRÉTTUR	Lamb með smælki kartöflum, spergilkáli og rauðvínssósu
EFTIRRÉTTUR	Heimalagaður ís með karamellusósu

MATSEÐILL 3 - 7.000 kr.

FORRÉTTUR	Grænt salat með sýrðu grænmeti, ristudum hnetum og þurrkuðum hindberjum
AÐALRÉTTUR	Grillaður lax með kremuðu byggi, ristudu rötargrænmeti og teriyaki-sósu
EFTIRRÉTTUR	Skyrmús með hindberjasósu