

DINNER GROUP MENU 2023 - 2024

MENU 1

STARTER	Creamy wild mushroom soup
MAIN COURSE	Fish of the day with sweet potato purée and Hollandaise
DESSERT	Crème Brûlée

MENU 2

STARTER	Carpaccio with rucola, parmesan and pine nuts
MAIN COURSE	Grilled arctic char with barley and white wine sauce
DESSERT	Tiramisu

MENU 3

STARTER	Seafood soup with mussels and a dash of cognac
MAIN COURSE	Grilled lamb with small potatoes and demi glaze
DESSERT	Warm chocolate cake with vanilla ice cream

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 2023 - 2024

MATSEÐILL 1

FORRÉTTUR	Rjómalöguð villisveppasúpa
AÐALRÉTTUR	Fiskur dagsins með sætkartöflumús og Hollandaise
EFTIRRÉTTUR	Crème Brûlée

MATSEÐILL 2

FORRÉTTUR	Nauta carpaccio með rucola, parmesan osti og furuhnetum
AÐALRÉTTUR	Grilluð bleikja með bankabyggi og hvítvíns-sítrónusósu
EFTIRRÉTTUR	Tiramisu

MATSEÐILL 3

FORRÉTTUR	Koníaksbætt sjávarréttasúpa með bláskel
AÐALRÉTTUR	Lambavöðvi með smælki kartöflum og soðgljáa
EFTIRRÉTTUR	Volg súkkulaðikaka með vanilluís