

DINNER GROUP MENU 2025 - 2026

MENU 1

STARTER	Creamy seafood soup with assorted of seafood
MAIN COURSE	Lightly salted cod with black and white onion, potatoes and black pepper Béchamel
DESSERT	Chocolate cake with hazelnut crumble and cherry sorbet

MENU 2

STARTER	Shrimp cocktail with salad and red caviar
MAIN COURSE	Grilled pork tenderloin with sweet potato, parsnip, kale and demi-glace
DESSERT	Basil cheese cream with matcha crumble and green apples

MENU 3

STARTER	Pumpkin soup with chili and coriander
MAIN COURSE	Panfried salmon with polenta, asparagus and dill-buttermilk sauce
DESSERT	Strawberry and chocolate panna cotta 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.

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

MATSEÐILL 1

FORRÉTTUR	Rjómalöguð sjávarréttasúpa með blönduðu sjávarfangi
AÐALRÉTTUR	Léttsaltaður þorskur með brenndum lauk, kartöflum og kryddaðari mjólkursósu
EFTIRRÉTTUR	Súkkulaðikaka með heslihnetumulning og kirsuberjasorbet

MATSEÐILL 2

FORRÉTTUR	Rækjukokteill með salati og rauðum kavíar
AÐALRÉTTUR	Grilluð grísalund með sætum kartöflum, nípu, grænkáli og soðgljáa
EFTIRRÉTTUR	Basil-ostakrem með matcha mulning og grænum eplum

MATSEÐILL 3

FORRÉTTUR	Graskerssúpa með chili og kóríander
AÐALRÉTTUR	Pönnusteiktur lax með pólentu, aspás og súrmjólkur-dillsósu
EFTIRRÉTTUR	Jarðaberja og súkkulaði panna cotta með ávöxtum