

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2023-2024

MATSEÐILL 1

FORRÉTTUR	Blómkálssúpa með ristudum möndlum og vorlauksolíu
AÐALRÉTTUR	Kjúklingabringa með graskersmauki, smælki, rôtargrænmeti og piparsósu
EFTIRRÉTTUR	Eplabaka með karamellu, heslihnetu-pralín og vanillúis

MATSEÐILL 2

FORRÉTTUR	Carpaccio með trufflumæjó, ristudum heslihnetum, klettsalati og parmesan
AÐALRÉTTUR	Þorskhnakki með sellerírótarmauki, rôtargrænmeti, sýrðum fennel og dillolíu
EFTIRRÉTTUR	Skyrmús með haframulning og ástaraldinsósu

DINNER GROUP MENU 2024-2025

MENU 1

STARTER	Cauliflower soup with roasted almonds and spring onion oil
MAIN COURSE	Chicken breast with pumpkin purée, small potatoes, root vegetables and pepper sauce
DESSERT	Apple pie with caramel, hazelnut praline and vanilla ice cream

MENU 2

STARTER	Carpaccio with truffle mayo, roasted hazelnuts, rucola and parmesan
MAIN COURSE	Cod with celeriac purée, root vegetables, pickled fennel and dill oil
DESSERT	Skyr mousse with oat crumble and passion 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.