

## HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2025 - 2026

### Hádegismatseðill 1

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FORRÉTTUR	Sveppasúpa með truffluðum mulning
AÐALRÉTTUR	Fiskur dagsins með kínóa, bökuðu grænmeti og rjómalagaðri sósu
EFTIRRÉTTUR	Hrært bláberjaskyr

### Hádegismatseðill 2

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FORRÉTTUR	Grænt salat
AÐALRÉTTUR	Kjúklingabringa með bakaðri kartöflu, gulrótum og kryddaðri súrmjólkursósu
EFTIRRÉTTUR	Frönsk súkkulaðikaka með brómberja-sorbet

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## LUNCH GROUP MENU 2025 - 2026

### Lunch menu 1

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STARTER	Mushroom soup with truffle crumble
MAIN COURSE	Catch of the day with quinoa, roasted vegetables and creamy sauce
DESSERT	Whipped blueberry skyr

### Lunch menu 2

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STARTER	Green leaf salad
MAIN COURSE	Chicken breast with baked potato, carrots and milky herb sauce
DESSERT	French chocolate cake with blackberry sorbet

#### 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.