



HÓTEL
REYKJAVÍK
—
GRAND

*Christmas &
New Year's Eve
in Iceland*



HÓTEL REYKJAVÍK
GRAND

Festive Season

Opening Hours

GRAND
BRASSERIE

	BREAKFAST	BAR	LUNCH / MENU	DINNER / MENU
December 23 rd	06:30 - 10:00	11:00 - 00:00	12:00 - 14:00 / Skata*	18:00 - 22:00 / A la carte
Christmas Eve	06:30 - 10:00	11:00 - 00:00	12:00 - 14:00 / A la carte	18:00 - 21:00 / A la carte
Christmas Day	06:30 - 11:00	11:00 - 00:00	12:00 - 14:00 / A la carte	18:00 - 21:00 / A la carte
December 26 th	06:30 - 11:00	11:00 - 00:00	12:00 - 14:00 / A la carte	18:00 - 22:00 / A la carte
New Years Eve	06:30 - 10:00	11:00 - 01:00	12:00 - 14:00 / A la carte	19:00 - 23:00 / Gala buffet
New Years Day	06:30 - 11:00	11:00 - 00:00	12:00 - 14:00 / A la carte	18:00 - 22:00 / A la carte

*Traditional fermented skate



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Festive Season

Buffets

Christmas Eve Buffet | December 24th **18:00 – 21:00**

Starters, Main Courses, Sides and Desserts

**including vegan options*

Price per person 17.900 kr.

Christmas Day Buffet | December 25th **18:00 – 21:00**

Starters, Main Courses, Sides and Desserts

**including vegan options*

Price per person 17.900 kr.

New Years Eve Gala Buffet | December 31st **19:00 – 22:00**

Starters, Main Courses, Sides and Desserts

Pre-drink, two drinks with dinner and canapés & champagne in Háteigur – New Years lounge included.

**including vegan options*

Price per person 39.900 kr.

New Year's Day Buffet | January 1st **18:00 – 22:00**

Starters, Main Courses, Sides and Desserts

**including vegan options*

Price per person 13.900 kr.



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New Year's Program

Grand New Years Eve Gala Buffet

Welcome Drink
18:30

Dinner Buffet
19:00

Háteigur – New Years Eve Lounge
22:00 - 01:00

Champagne & Canapés and a fantastic view of the fireworks



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New Year's Menu

Starters

Lobster salad, chili vinaigrette | Lime and chili marinated halibut |
Lightly smoked duck breast, sesame dressing |
Reindeer liver pâté, blackcurrant | Warm smoked salmon, blue cheese foam |
Eel salad, green asparagus | Lamb carpaccio, parmesan |
Liquorice marinated auk, sesame vinaigrette | Salmon sushi |
Tofu sushi | Salmon pâté, cranberry sauce | Salad bar | Bread, butter, hummus, pesto

Main courses

Duck breast, orange sauce | Beef Wellington, truffle sauce | Lamb, basil sauce |
Bacon wrapped monkfish, lime sauce |
Grilled arctic char, fennel sauce | Baked beet, celeriac, BBQ sauce

Sides

Fondant potatoes | Grilled vegetables | Fried Mushrooms | String beans

Desserts

Butter cream chocolate cake | Passion fruit and white chocolate mousse cake |
Caramel mousse cake | Fruit salad | New years pavlova

Price per person 39.900 kr.