

LUNCH GROUP MENU 2022 - 2023

MENU 1 - 5.000kr

STARTER	Garden salad with cucumber, roasted nuts and lemon vinaigrette
MAIN COURSE	Arctic char with potato purée, baked onion and herb sauce
DESSERT	Crème brûlée

MENU 2 - 5.000kr

STARTER	Potato soup with chives
MAIN COURSE	Chicken breast with fried potatoes, baked carrot and mustard sauce
DESSERT	Traditional Icelandic skyr with blueberry jam

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.

HÁDEGISMATSEÐILL FYRIR HÓPA 2022 - 2023

MATSEÐILL 1 - 5.000 kr.

FORRÉTTUR	Grænt salat með agúrku, ristudum hnetum og sítrónu vinaigrette
AÐALRÉTTUR	Bleikja með kartöflumús, bökuðum lauk og kryddjurtasósu
EFTIRRÉTTUR	Crème brulée

MATSEÐILL 2 - 5.000 kr.

FORRÉTTUR	Kartöflusúpa með graslauk
AÐALRÉTTUR	Kjúklingabringa með steiktum kartöflum, bökuðu rötargrænmeti og sinnepssósu
EFTIRRÉTTUR	Hrært skyr með bláberjasultu