

## TRAVELER MENU

Available from 01.05.26 – 30.04.27

### MENU 1 STARTER

Cured salmon with dill dressing, apples and trout roe

### MAIN COURSE

Veal ribeye with potato purée, celeriac and wild mushroom & green peppercorn sauce

### DESSERT

Classic tiramisu

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### MENU 2 STARTER

Seafood soup with scallops, lightly whipped cream and baked white chocolate

### MAIN COURSE

Garlic marinated leg of lamb, oven baked turnip, turnip purée, and red wine sauce

### DESSERT

Strawberry mousse

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### MENU 3 STARTER

Pumpkin and quinoa salad with pomegranate, lemon-pumpkin purée and sesame crisps

### MAIN COURSE

Pan seared chicken breast with parmesan potato purée, red onion, glazed carrot and chive sauce.

### DESSERT

Blueberry mousse

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### MENU 4 STARTER

Beef carpaccio with parmesan, pistachios and truffle mayo

### MAIN COURSE

Oven baked cod fillet with baby potatoes, spring onion and hollandaise sauce.

### DESSERT

Vanilla skyr panna cotta

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#### 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 menus and special requirements available on request and should be booked in advance.