

HÓPASEÐILL 2026-2027 KVÖLDVERÐUR

MATSEÐILL 1

Birkireyktur silungur með piparrótarsósu og sýrðu grænmeti

Kjúklingabringa með steiktum kartöflum, bökuðu grænmeti og villisveppasósu

Eplakaka með karamellu

MATSEÐILL 2

Blómkálssúpa með ristuðum heslihnetum

Porskhnakki með kartöflum, tómötum og kryddjurtasósu

Súkkulaðikaka með vanilluís

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

GROUP MENU 2026-2027

DINNER

MENU 1

Birch smoked Icelandic trout with horseradish sauce and pickled vegetables

Chicken with fried potatoes, roasted vegetables and wild mushroom sauce

Apple cake with caramel

MENU 2

Cauliflower soup with roasted hazelnuts

Cod with potatoes, tomatoes and herb sauce

Chocolate cake with vanilla ice cream

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