

HÓPASEÐILL 2026-2027

HÁDEGISVERÐUR

MATSEÐILL 1

Porsk-krókettur á salatbeði með hvítlauks-aioli

Fiskur dagsins með kremuðu bankabyggi, ristuðu grænmeti og hollandaise

Gulrótakaka með þeyttum rjóma

MATSEÐILL 2

Súpa dagsins

Kjúklingabringa með sveppa-risotto og grænmeti

Rabarbarakaka 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

LUNCH

MENU 1

Cod croquettes with salad and garlic aioli

Fish of the day with creamy barley, roasted vegetables and Hollandaise

Carrot cake with whipped cream

MENU 2

Soup of the day

Chicken breast with mushroom risotto and vegetables

Rhubarb pie with vanilla ice cream

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