



New Year's Eve *Dinner*

4-course dinner in Háteigur ballroom
Outstanding panorama view of the fireworks
Late-night charcuterie — Champagne toast
Entertainment host for the evening
Photobooth

35.900 KR PER PERSON

Group/sales cancellation and payment terms
Booked by radstefnur.grand@hotelreykjavik.is



HÓTEL REYKJAVÍK
—
GRAND



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4-Course Menu

CHILLED SEAFOOD

Angelica and anis-cured arctic char, herb-crusted salmon,
salmon roe, pickled vegetables

CRAB SOUP

Lobster soufflé, scallops, truffle kelp, herb oil

REINDEER FILET

Duck liver, fondant potatoes, crisp carrot, smoked beetroot
and blackberry puree, truffle sauce, cheese foam

CHOCOLATE MOUSSE CAKE

Raspberry sorbet, vanilla sauce

4-Course Vegan menu

ASPARAGUS & BROCCOLI TEMPURA

Cauliflower mushrooms, yellow beet puree, chili sauce

PUMPKIN SOUP

Coriander, cumin, pumpkin crisp

BEETROOT WELLINGTON

Barley, pickled mushrooms, fennel,
grilled celery root, our famed Úllala sauce

CHOCOLATE MOUSSE

Raspberries

*DIETARY RESTRICTIONS MUST BE RECEIVED WITH NAME LIST
AND NO LATER THAN 4 WEEKS PRIOR TO THE EVENT.