



HÓTEL
REYKJAVÍK
—
GRAND

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

Vanilla skyr panna cotta

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

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

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

Classic tiramisu

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.