

# HÓPASEÐILL 2026-2027

## KVÖLDVERÐUR

### MATSEÐILL 1

Carpaccio með pestó, valhnetum, klettasalati, sýrðum sinnepsfræjum og Grana Padano

Hægeldaður þorskur með blómkálsmauki, grænu salati og skalottulauksósu

Hvít súkkulaðímús með rifsberja-compote, möndlukexi og kirsuberjasorbet

### MATSEÐILL 2

Grafið lamb með hægelduðum kirsuberjatómötum og skessujurtarmæjö

Lax með jarðskokkamauki, gljáðum gulrótum og hvítvínssósu

Crème caramel með Grand Marnier mandarínnum og saltkaramellumulning

### MATSEÐILL 3

Lúðuceviche með lárperukremi, sætum kartöflum og stökkum maís

Hægeldaðir lambaskankar með kremaðri kartöflumús og villisveppum

Sítrónukaka með myntugeli, glóðuðum marengs og sítrónusorbet



Fosshotel Reykjavík | Þórunnartún 1 - Höfðatorg | 105 Reykjavík | 435 1260 | [reykjavik@fosshotel.is](mailto:reykjavik@fosshotel.is) | [islandshotel.is](http://islandshotel.is)

#### 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

**Carpaccio with pesto, walnuts, rocket, pickled mustard seeds and Grana Padano**

**Confit cod loin served with cauliflower purée, green salad and shallot sauce**

**White chocolate mousse, redcurrant compote, almond biscuit and cherry sorbet**

### MENU 2

**Cured lamb with confit cherry tomatoes and lovage mayo**

**Salmon with artichoke purée, glazed carrots and white wine sauce**

**Crème caramel with Grand Marnier caramelized mandarins and salted caramel crumble**

### MENU 3

**Halibut ceviche with avocado cream, sweet potato and crispy corn**

**Slow-cooked lamb shanks with creamy mashed potatoes and wild mushrooms**

**Lemon pie with mint gel, lightly torched meringue and lemon sorbet**



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