

# HÓPASEÐILL 2026-2027 KVÖLDVERÐUR

## MATSEÐILL 1

Frönsk lauksúpa með hægelduðum lauk  
Lamb með kartöflugratín, sveppum og rauðvínssósu  
Valhnetukaka með vanilluís

## MATSEÐILL 2

Humarsúpa með blönduðu sjávarfangi  
Þorskur með kínóa, gljáðum gulrótum og rjómalagaðri kryddjurtasósu  
Frönsk súkkulaðikaka með kirsüberja-sorbet

### 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

**French onion soup with caramelized onion**

**Lamb with potato gratin, mushrooms and red wine sauce**

**Walnut cake with vanilla ice cream**

### MENU 2

**Langoustine soup with assorted seafood**

**Cod with potato, glazed carrots and creamy herb sauce**

**French chocolate cake with cherry sorbet**

#### 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.