

# Hópaðill 2024

## Group Menus

múlabergr  
BISTRO & BAR

2 course dinner / Tveggja rétta 7.990 kr.  
3 course dinner / Þriggja rétta 9.490 kr.

*\*Coffee & Tea included / Kaffi & Te innifalið*

### Athugið!

Velja þarf einn valkost sem gengur fyrir allan hópinn (fyrir utan þá sem vilja grænmetis/vegan/pesceterian).

### Please note:

**One choice** for each course must be made for the entire group (excluding those with allergies or other food requirements such as vegan/vegetarian/pesceterian)

## FORRÉTTIR / STARTERS



1. Villisveppasúpa \*Vegan  
Wild Mushroom Soup

2. Rjómalöguð Sjávarréttasúpa  
Creamy Seafood Soup

3. Hvítlauksgrillaðar Tígristrækjur með hvítlauksmæjó, salati, papriku og gúrku  
Grilled Tiger Prawns in garlic with salad, bell pepper, cucumber and garlic mayo

4. Grafin Nautalund með trufflumæjónesi, klettsalati og brauðteningum  
Cured Beef Tenderloin with truffle mayo, rocket salad and croutons

5. Túnfiskur "Tataki" með sýrðum eplum og Tahini sósu  
Tataki style Tuna in pepper with pickled apples and Tahini sauce

## AÐALRÉTTIR / MAIN COURSES

1. Ofnbakað Lambalæri með steiktu grænmeti, smælki kartöflum, salati og piparsósu  
Oven roasted lamb with sautéed vegetables, baby potatoes, salad and pepper sauce

2. Grilluð Grísalund með steiktu grænmeti, kartöflumús, salati og rjómalagaðri sveppasósu  
Grilled Pork Tenderloin with sautéed vegetables, mashed potatoes, salad and creamy mushroom sauce

3. Grilluð Kjúklingabringa með sætum kartöflum, steiktu grænmeti, salati og rauðvínsgljáa  
Grilled Chicken Breast with sweet potatoes, sautéed vegetables, salad and red wine glaze

4. Pönnusteikt Bleikja með sveppa risotto, brokkolí, salati og hvítvínssósu  
Panfried Arctic Char with mushroom risotto, broccoli, salad and white wine sauce

5. Ofnbakaður Þorskur í tómarksalsa með ólífum, kartöflumús og salati  
Oven roasted Cod in tomatoes with olives, mashed potatoes and salad



6. Wellington Hnetusteik  
með ristudum gulrótum, bakaðri sellerírót, salati og grænmetissoðgljáa  
Wellington Nut steak with roasted carrots, baked celeriac, salad and vegan demi glaze

## EFTIRRÉTTIR / DESSERTS

1. Súkkulaðikaka með hvítu súkkulaði, vanilluís og berjum  
Chocolate Brownie with white chocolate, vanilla ice cream and berries

2. Volg Eplabaka með hindberjasósa, vanilluís og berjum  
Warm Apple Pie with raspberry sauce, vanilla ice cream and berries

3. Crème Brûlée með sítrónusorbet og berjum  
Crème Brûlée with lemon sorbet and berries



5. Gulrótar- og pistasíukaka með hindberjasorbet og berjum  
Carrot-Pistachio Cake with. raspberry sorbet and berries

# BOOKINGS

## Terms & Conditions

2024

### Confirmation of booking

- Final number of group pax must be made known at least 7 days before arrival or earlier. Please have notes on dietary restrictions/allergy of the guests sent as well.
- Please select a menu for the group at least 7 days before or earlier. Otherwise we cannot guarantee the selected menu will be available to you on arrival.
- All changes to the group pax must be made at least 24h before arrival.  
**The final group pax 24 hours before arrival will be charged.**
- Should the group want to choose when arriving between two main courses (a choice between meat and fish at check in) please let us know.  
An extra charge of 1.500 kr. will be charged for this service.

### Cancellation / Changes to booking

- Cancellations with less than 48h notice will be charged in full.
- Cancellations with 3-4 days notice, a 50% of order will be charged.
- Dietary restrictions/allergy requirements added to your reservation are **without charge**.
- Dietary restrictions/allergies and other special requirements added to your reservation **within 48h** will be charged extra  
1.990 kr. pr. change.

*Restaurants are frequently not notified of all allergies/dietary restrictions beforehand which can prove difficult to manage once the group has arrived. This can cause delays in service to the entire group, other guests in the restaurant, as well as added pressure to our chef team that has to prepare new meals with short notice and throw the other preparations out. We know this must seem like a lot to take in, but we figure it's better to outline all of our policies so everyone is clear and happy. If we can be well organised, it means less confusion and more time for frivolity on the night!*

