

GROUP MENUS HOTEL HIGHLAND & HRAUNEYJAR 2009

Vegetable soup of the day
Trout or char with queen sauce and potatoes
Skyr cake with berry coulis

Seared salmon on toast with honey mustard sauce
Lamb chops with redwine sauce and roasted potatoes
Ice cream with fresh berries

Skagen shrimp salad
Chicken breast with oven baked potatoes and esdragon sauce
Panacotta supreme

2 course (3 above menus) **ISK 4.200.-**
3 course (3 above menus) **ISK 5.100.-**

Grilled lobster and black tiger shrimps in garlic butter
Pan-fried cod with double wine sauces and dill potatoes
Parfait of pears
ISK 6.200.-

Moule with scallops and New Zealand mussels
Filét of lamb with blueberry/juniper sauce and potato cake
Chefs chokolade kake with cremé fraiche
7.200.-

Lamb pastrami with jerusalem artichoke timbal
Beef tanderloin with potatoe terrin, xante cooked pears and rosemary
demi-glaze
Strawberry carpaccio with coconut icecream and almond chip
8.200.-