

Hópaseðill 2025

Group Menus

SAMI SEÐILL FYRIR ALLAN HÓPINN

SAME SELECTION FOR GROUP

Athugið!

Þessi seðill er eingöngu í boði fyrir stærri hópa (10+)
Velja þarf [einn](#) valkost í hverjum flokki fyrir allan hópinn
(fyrir utan þá sem vilja grænmetis/vegan/pesceterian)

Please note that this menu is only for 10+ pers. groups and the [same selection](#) needs to be made for the whole group
(excluding those with allergies or other food requirements such as
vegan/vegetarian/pesceterian)

2 course dinner / Tveggja rétta **8.990 kr.**

3 course dinner / Þriggja rétta **10.790 kr.**

**Coffee & Tea, bread & butter and still water included*

FORRÉTTIR / STARTERS



1. Villisveppasúpa *Vegan

Wild mushroom soup

2. Rjómalöguð Sjávarréttasúpa

Creamy seafood soup

3. Grillaðar Risarækjur

með stökkum hvítlauk, sýrðu chillí og hvítlaukssósu á salatbeði

Grilled King prawns

with crispy garlic, pickled chili and garlic sauce on salad

4. Grafið Lamb

með sýrðum rauðlauk, klettsalati og trufflumæjó

Cured Lamb

with pickled red onion, rucola and truffle mayo

5. Túnfiskur "Tataki" með bökuðum vínberjum og Tahini sósu

Tataki style Tuna in pepper with baked grapes and Tahini sauce



FEELING FESTIVE?

ADD TABLE CLOTHS &
FOLDED NAPKINS

*Þættu við veisludúkum
& tausevittum*

+ 400 kr.
pr. person

múlabergr
BISTRO & BAR

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AÐALRÉTTIR / MAIN COURSES

- 1. Ofnbökuð Lambamjöldm 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 sinnepssoðgljáa**
Grilled Pork Tenderloin with sautéed vegetables, mashed potatoes, salad and mustard demi glace
- 3. Grilluð Kjúklingabringa með sætum kartöflum, steiktu grænmeti, salati og soðgljáa**
Grilled Chicken Breast with sweet potatoes, sautéed vegetables, salad and demi glace
- 4. Pönnusteiktur Lax með kartöflumús, ristuðum gulrótum, salati og hvítvínssósu**
Panfried Salmon with mashed potatoes, roasted carrots, salad and beurre blanc sauce
- 5. Ofnbakaður Þorskur í kryddjurtapesto með kremuðu byggji, brokkolí og salati**
Oven roasted Cod in herb pesto with creamy barley, broccoli and salad
- 6. Panneruð rauðrófusteik með blómkáls- og linsubaunablöndu, salati og hvítlauksdressingu**
Breaded Beetroot steak with cauliflower- and lentils, salad and garlic dressing

EFTIRRÉTTIR / DESSERTS

- 1. Súkkulaðikaka með hvítsúkkulaði og vanilluís**
Chocolate Brownie with white chocolate and vanilla ice cream
- 2. Volg Eplabaka með hindberjasósu og vanilluís**
Warm Apple Pie with raspberry sauce and vanilla ice cream
- 3. Crème Brûlée með sítrónusorbet og súkkulaðimulningi**
Crème Brûlée with lemon sorbet and chocolate crumble
- 5. Gulrótar- og pistasíukaka með skógarberjasorbet og karamellusósu**
Carrot-Pistachio Cake with forest berry sorbet and caramel sauce

BOOKINGS 2025

Terms & Conditions

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

Cancelations with less then 48h notice will be charged in full.
Cancelations 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.

The changing fee will be added to invoice if the guide does not guarantee changing fee payment
directly from guest on spot.

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!

