

Dinner Menus for groups 2010

Menus May - September (Coffee/tea NOT INCLUDED – please add 300 ISK per person)

1. Lamb pastrami with blueberry vinaigrette
Pan-fried Rangá salmon with white wine sauce
Assorted ice cream with fruit
2. Gravlax with honey mustard sauce
Shank of Icelandic lamb*, pommes purée and thyme reduction
Mint panacotta with chocolate flakes
3. Mustard-honey shrimp on rye bread with dill
Chicken breast, potatoes, root crops and mustard sauce
Strawberry and vanilla mousse
4. Vegetable Soup of the Day
Filet of cod with saffron-orange sauce
Icelandic skyrkaka with berries

Menus October - April (Coffee/tea NOT INCLUDED – please add 300 ISK per person)

5. Mushroom soup
Pan-fried Rangá salmon with rice and lemon sauce
Assorted ice cream with exotic fruits
6. Smoked halibut with cloudberry sauce
Shank of Icelandic lamb*, pommes purée and thyme reduction
Pineapple pie with coconut cream sauce
7. Toast Rangá - marinated shrimp on toast with dill sauce.
Organic chicken breast, rösti potato and ginger sauce
Blackberry bruleé
8. Gravlax with a honey mustard sauce
Steamed ocean catfish with couscos, steamed vegetables and
cinnamon-orange sauce
Delice of blueberries

*For lamb filet add **1.800 ISK** per person

Above prices	2-course menu	4.600 ISK per person
	3-course menu	5.900 ISK per person

Menus - All year (Coffee/tea NOT INCLUDED – please add 300 ISK per person)

9. **Salmon platter** Icelandic salmon cured 4 different ways with 2 sauces & salad
Surf and Turf Icelandic Mountain lamb and lobster tails
Chocolate and Skyr cake mosaic combo with strawberry shot
8.200 ISK per person
10. Lobster soup laced with lemon
Lobster tails roasted with garlic, cream and potatoes
Passionfruit crème brûlée
8.200 ISK per person
11. **„Fish lover“**
Gravlax (Marinated salmon) on crispy bread with mango-dill sauce
Smoked halibut served with sweet fruit salsa
Ocean symphony
Hot chocolate cake
8.900 ISK per person
12. **„Meat lover“**
Carpaccio duo with whale and venison
Smoked puffin with berry compote & balsamico
Reindeer with sweet potatoes and applesauce
Pear „tartatin“ and vanilla ice cream
9.700 ISK per person
13. **“5 Course Gourmet Wedding dinner” A**
Celery root soup with white truffles and croutons.
Lobster with garlic and herb sauce
Scallop, citrus-salsa and lobster glaze
Lamb, rösti potatoes, tomatoes with redwine sauce
or Salmon with champagne/strawberry sauce, potatoes, vegetables au maison
Skyr tower
10.300 ISK per person
14. **“5 Course Gourmet Wedding dinner” B**
Forest mushroom soup „foam“
Smoked puffin, rucola, blueberrys
Tuna carpaccio, pickled onion and mushroom
Beef with mosaic potatoes, portobello and thyme sauce
or „Ocean Symphony“ with Monkfish, scallops, Icelandic lobster, crab in a special house combo
Miss Iceland – House special desert
10.300 ISK per person

15. ***Icelandic buffet***
Traditional Icelandic dishes served with a touch of the modern kitchen
Must be confirmed when booking as this is served in separate dining room and not always possible to order
7.800 ISK per person

16. ***Menu Dégustation Carl Gustaf XVI*** (8 small dishes prepared in a modern way)
Chanterelle and champagne foam
Fried scallops
Icelandic lobster and Ocean monkfish
Mountain lamb
Wild salmon (preferably caught by His Majesty himself - but...)
Curacao and Lemon Sorbet
Reindeer
Pineapple Carpaccio with milk chocolate mousse

17.500 ISK per person

Minimum 10 people

Replica of Dinner served to The Royal Family of Sweden September 2004

DETAILS

Dining room hours (unless otherwise agreed):

Breakfast (May - September)	07:00 – 10:00
Breakfast (October - April)	08:00 – 11:00
Lunch	12:00 – 15:00
Dinner:	
<i>May - October</i>	18:30 – 22:00
<i>November 1st to 19th</i>	
Sun. - Thursd.	18:30 – 21:00
Frid. – Saturd.	18:30 – 22:00
<i>Nov.20th to Des.19th Christmas tables</i>	
Sun. - Thursd.	18:30 – 21:00
Frid. – Saturd.	19:30 – 22:00
<i>Des.20th to April</i>	
Sun. - Thursd.	19:00 – 21:00
Frid. – Saturd.	19:00 – 22:00

Children discount for meals

0 - 4 years children are free of charge; 4 -12 years children pay half price. Ask also for separate child menus.

Coffee/tea NOT INCLUDED in any group menus - please add 300 ISK per person

- VERY IMPORTANT INFORMATION: For groups – To be able to receive confirmed bookings at Hotel Rangá for 2009 – the following policy will be in effect. Groups must eat dinner at the hotel the first 2 nights. Third night is optional. Fourth night is also mandatory (3 out of 4 nights in effect for groups staying 4 nights). This is to ensure that we can employ chefs/staff of the highest quality on a year round basis. Exceptions are only accepted through confirmation of this exemption when booking is made & confirmed and this being sent directly from Hotel Rangá in e-mail/letter form.
- All above rates are Netto Hotel Rangá. **Ev commission must be added on top of these rates.**
- Groups are no less than 10 people unless otherwise agreed and confirmed.
- Every 21st person is free of charge in group.
- Orders of food should be sent to Hotel Rangá no later than 2 weeks before arrival for groups unless otherwise agreed.
- Hotel Rangá reserves the right to substitute dishes with comparable dishes due to shortages of ingredients caused by seasonal variations.
- Please enquire if you have other special requests (special diets, vegetarians, allergic persons) or need further information about the menu and wine list.
- Hotel Rangá also offers compatible options to meals initiated by guests with special requests with vegetarian diets or by allergies to certain ingredients. Please forward these requests prior to your arrival at Hotel Rangá.
- Rate is always per person in ISK net including VAT and service charge. All rates are subject to change.
- Room service menus are available for individuals.
- Hotel Rangá always uses the best local ingredients if available – to help ensure an ecologically sustainable environment.