

# Dinner Menus for conferences and meetings

## **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 brulé
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 **1.600 ISK** per person

<b>Above prices</b>	<b>2-course menu</b>	<b>4.200 ISK per person</b>
	<b>3-course menu</b>	<b>5.400 ISK per person</b>

## **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  
**7.500 ISK per person**
  
10. Lobster soup laced with lemon  
Lobster tails roasted with garlic, cream and potatoes  
Passionfruit crème brûlée  
**7.500 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  
**8.100 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  
**8.800 ISK per person**
  
13. **“5 Course Gourmet dinner” A**  
Celery root soup with white truffles and croutons.  
Tuna carpaccio, pickled onion and mushroom  
Scallop, citrus-salsa and lobster glaze  
Lamb, rösti potatoes, tomatoes with redwine sauce  
Skyr tower  
**9.400 ISK per person**
  
14. **“5 Course Gourmet dinner” B**  
Forest mushroom soup „foam“  
Smoked puffin, rucola, blueberries  
Lobster with garlic and herb sauce  
Beef with mosaic potatoes, portobello and thyme sauce  
Miss Iceland – House special desert  
**9.400 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**  
**7.100 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

**15.900 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):

<b>Breakfast</b> (May - August)	07:00 – 10:00
<b>Breakfast</b> (September & April)	08:00 – 10:30
<b>Breakfast</b> (October - March)	09:00 – 11:00
<b>Lunch</b>	12:00 – 15:00
<b>Dinner</b> (May - September)	18:30 – 22:00
<b>Dinner</b> (October - April)	19:00 – 21:30
<b>Dinner</b> (for Christmas tables)	19:30 – 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.