

LUNCH MENU

For 20 guests or more

At Stracta Hotel, we offer a choice of a two- or three-course lunch for larger groups. Please select one option per course for the entire group. If any guests have food allergies or require a vegan option, please let us know in advance.

Bread rolls  with whipped butter, as well as homemade hummus , are included.

STARTERS

 Soup of the day | 2.200 kr.

Cured salmon | 2.750 kr.

Served with with rye bread , salad and dill sauce

Fish soup | 2.190 kr.

Salat | 2.300 kr.

Mixed salad with local vegetables, croutons, toasted seeds, and soft Icelandic cheese

 **Available as a vegan option**

DESSERTS

Whipped skyr | 1.950 kr.

Whipped Icelandic skyr served with oat crumble and berry compote

Chocolate cake | 1.950 kr.

Homemade chocolate cake with strawberry sauce and whipped cream

Ice cream | 1.950 kr.

Selection of ice cream with crumble and fresh berries

MAIN COURSES

Salted cod | 4.450 kr.

Lightly salted cod with creamy carrot barley, pickled red onion, and white wine sauce

Chicken breast | 4.450 kr.

Chicken breast served with potato purée, fried vegetables, and Albufera sauce

Lamb fillet | 4.950 kr.

Icelandic lamb fillet served with small potatoes, fried broccoli, and red wine sauce

Grilled cauliflower | 4.250 kr.

Grilled cauliflower served with hummus and paprika salsa