

VOX GROUP DINNER MENU

Valid January 1–December 31, 2024.

STARTERS

Carpaccio

Horseradish purée, beech mushrooms, Parmesan, rucola

Fish soup

Creamy soup with the freshest seafood of the day

Salad of the season 🌿

Salad with the freshest ingredients of the day

MAIN COURSES

Lamb

Baby potatoes, broccoli and red wine glaze

Chicken

Seasonal vegetables and hollandaise

Cauliflower 🌿

Roasted cauliflower purée, carrots and chimichurri

DESSERTS

Crème brûlée GF

Almond crumble and berry sorbet

Caramel chocolate mousse

Marinated strawberries and crumble

White chocolate ganache 🌿

Crumble and berry sorbet

🌿 Vegan

GF Gluten free

Price: 11,200 per person

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BRASSERIE & BAR

All prices are in ISK and include service charge and VAT.
Please inform your server of any allergies or intolerances before placing your order.

BOOKING CONDITIONS

NUMBER OF GUESTS

We must be notified of the final number of guests at least 48 hours prior to the arrival of the group. That will be the number referenced in the final invoice.

SPECIAL DIETARY REQUIREMENTS

We must be informed of special dietary requirements, severe food allergies and intolerances by e-mail: **vox@vox.is** at least 48 hours prior to your arrival. If we have not been informed with proper notice, a charge for the special food requirements will be added to the agreed menu.

CANCELLATIONS

- Cancellation with more than a 30-day notice: no cancellation fee.
- Cancellation with a 14–29 day notice: the cancellation fee which will be charged is 50% of the package price for the confirmed number of guests.
- Cancellation with 2–13 day notice: the cancellation fee which will be charged is 75% of the package price for the confirmed number of guests.
- Cancellation with less than a 48-hour notice or a no show: the full price of the package for the confirmed number of guests will be charged.

SPECIAL OCCASIONS

Our kitchen can supply cakes for your special occasion. We need a 48-hour notice of your cake selection. A special charge will be added in accordance with the price of the selected items.

SURCHARGES FOR PUBLIC HOLIDAYS

A surcharge of 15% will be added to the invoice if the booking falls on a public holiday.

ADDITIONAL LABOR COST

All prices are quoted based on our regular meal service hours.

If your function is scheduled to begin at a particular time and is delayed by more than 60 min., the hotel reserves the right to add appropriate charges to cover extra expenses.

- Lunch hours are from 11:30 a.m.–2 p.m.
- Dinner hours are from 6 p.m.–9 p.m.

FOOD SAFETY

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests are allowed to bring food or beverages into the restaurant.



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