



BRASSERIE & BAR

Starters:

- a) **Vox Shellfish soup (Glutein free)**
Parsnip purée, mixed shellfish, ginger & browned butter
- b) **Beef Carpaccio (Glutein free)**
Ruccola, horseradish, pickled vegetables & smoked Tindur cheese
- c) **Salad of the season (Glutein free, Vegan)**
Mixed salad, avacado, apples, roasted nuts, grapes & viniagrette.

Main courses–

- a) **Beef tenderloin**
Roasted potatoe, onion purée, glazed carrot &
- b) **Lamb (Glutein free)**
Fondant potatoe, broccolini & lamb glaze
- c) **Cod**
Cauliflower purée, kale & sauce hollandaise
- d) **Breast of chicken**
Creamed barley, broccolini & rosemarin glaze

Desserts –

- a) **Crème Brulée**
Vanilla bisquit & berrie sorbet
- b) **Caramel chocolate mousse**
Marinated berries & crumble
- c) **Carrot cake (vegan)**
Cream cheese ice cream, pecan nuts & oranges

Price per pers for 3 course meal is 8.900.- nett price

Please select one starter, one main and one dessert for the whole group.

Price per pers for 2 course meal is 7.500.- nett price

Please select one starter & one main or one main and one dessert for the whole group.



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Beverage:

Beer:

Egils Gull bottle 33 cl Kr: 1.100,-
Stella Artois bottle 33 cl Kr: 1.200,-

White wine:

House White Kr: 6.900,-
Montalto Pinot Grigio *Italy* Kr: 6.900,-
Apothic White Riesling, Pinot grigio, moscato *Usa* Kr: 8.900,-
Malandes Petit Chablis Chardonnay *France* Kr: 9.900,-

Red wine:

House Red Kr: 6.900,-
Tommasi Graticcio Appassionato Corvina *Italy* Kr: 8.900,-
Apothic Winemakers blend, Cabernet, Merlot, Syrah, Zinfandel *Usa* Kr: 8.900,-
Vidal Fleury Cotes de Rhone Grenach, Syrah, Mourverde *France* Kr: 7.900,-

Sparkling wine:

House Cava Kr: 6.900,-

Champagne:

Marguet Shaman Champagne 75 cl Kr: 15.900,-
Bollinger Special Cuvée 75 cl Kr: 18.900,-

Non alcoholic:

Soft drinks 33 cl Kr: 500,-
Filter coffee and tea Kr: 500,-
Barista coffee, Cappuchino, Latte, Espresso Price from Kr: 600,-

More selection of wine, beer and spirits is available, please send request to vox@vox.is



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Booking conditons:

Final number of guest shall be noticed at least 48 hours before arrival of the group.

That is the number we will charge for on our final invoice.

Special dietary requirements, severe food allergy or food intolerance need to be informed by e-mail at least 48 hours before arrival.

If not informed before hand we will charge for the special food in addition to the agreed menu.

Cancellations:

- Cancellation with more than 30 day notice – no cancellation fee.
- Cancellation with 14-29 day notice cancellation fee is 50% payment of the package price by the amount of guests confirmed will apply and will be charged
- Cancellation with 2-13 day notice is charged up to 75 % payment of the package price by the amount of guests confirmed will apply and will be charged
- Cancellation with less than 48 hour notice or a no show, a full payment of the package price by the amount of guests confirmed will apply and will be charged
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Special occations:

We can supply special cakes from our kitchen for your special occasion. Please let us know if you would like to see a cake list and note that we need 48 hours' notice of your cake selection.

A special charge will apply.

Surcharges:

A Surcharge of 10% is applicable on public holidays.

Labor charge:

All Price is quoted based on normal service time. 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 on appropriate charges to cover extra expences.

Valid through december 2022 – all price is net price -