

**BLUE LAGOON**  
ICELAND

**Lava Group Menus**  
2022

# Lava Group Menus

BLUE LAGOON

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Minimum 10 persons. The group needs to decide on the same menu for all group members.

## Lunch Menu

Two course | ISK 7900  
Three course | ISK 8900

## Dinner Menu

Three course | ISK 10900

## Wine pairing

Two course | ISK 8900  
Three course | ISK 9900

### Starters

**Baked golden and ruby beets**  
Mixed lettuce, radish, tofu

**Arctic charr**  
Horseradish, trout roe, kholrabi

**Seafood salad**  
Mixed seafood, lettuce, pickled vegetable

**Langoustine soup**  
Garlic roasted langoustine, cream, dulse

**Gravlax**  
Cucumber, ryebread, mustard sauce

### Main courses

**Fish of the day**  
*-Fresh from the nearby harbor in Grindavík*  
Potatoes, cauliflower, shellfish sauce

**Lamb fillet**  
Root vegetables, bok choy, red wine glaze

**Pan fried cod**  
Barley, broccoli, shellfish sauce

**Grilled breast of chicken**  
Barley, fennel salad, seasonal vegetables

**Baked celeriac**  
Purée, spelt, parsley oil

**Grilled beef tenderloin**  
Potatoes, caramelized onion, mushrooms

### Desserts

**Crème brûlée**  
Vanilla, orange

**“Hjónabandssæla”**  
Skyr, rhubarb, cardamom ice cream

**“Ástarpungar” & caramel**  
Chocolate mousse, vanilla ice cream, salted  
caramel

**Skyr ganache**  
Berries, berry sorbet, crumble

**Strawberries and coconut**  
Mint, almonds

**Skyr and liquorice**  
Spice cake, toffee, raspberry

**Brownie and chocolate mousse**  
Strawberries, fruit sorbet

Prices are per person.  
Prices valid 2022 and are subject to change

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## Tasting Menu

Four course | ISK 11900

**A four-course culinary journey that takes you into a world of gourmet sensations and classic Icelandic cuisine.**

Six course | ISK 17900

**A six course journey across the culinary landscape of Iceland**

- Artic charr
- Cod fillet from Grindavík harbour
- Scallop
- Tenderloin of beef
- Selection of cheese
- Skyr and berries

*Minimum 10 persons*

*Same menu for all group members*

## Breakfast buffet

ISK 5200

*Minimum 25 persons*

- Bread, buns and croissants
- Ham and salami
- Jam, butter, and cheese
- Muffins and danish pastry
- Fresh fruit
- “Skyr” and yoghurt
- Mixed cereal and muesli
- Bacon, eggs, and sausages
- Coffee, tea, and fruit juice

## Appetizers

*served on a platter on each table*

Mixed sushi platter | ISK 1000

*(4 pcs per person)*

Appetizer platter | ISK 2000

*(4 pcs per person)*

### Appetizers:

- Canapé with roast beef
- Canapé with shrimps
- Canapé with salmon and eggs
- Canapé with ham and salad
- Rye bread canapé with herring
- Tapas with parma ham
- Tapas with duck breast
- Tapas with dill cured salmon
- Tapas with tomato, basil, and mozzarella
- Tapas with smoked salmon
- Tapas with vegetables
- Tortilla with beef
- Tortilla with chicken
- Tortilla with vegetables
- Burger slider
- Langoustine and cucumber
- Warm smoked salmon and cauliflower
- Beef skewers with truffle sauce
- Chicken skewers with chili sauce
- Lamb skewers with pesto
- Vegetable skewers
- Mixed sushi
- Chocolate covered strawberries

*Prices are per person. Prices valid 2022 and are subject to change*

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## Meetings and conferences

*Blue Lagoon is a truly memorable venue for any event. The combination of breathtaking scenery and modern facilities makes it ideal for meetings and conferences.*

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### Blue Lagoon meeting room (100 m<sup>2</sup>)

½ day | ISK 35000

1 day | ISK 70000

### Eldey meeting room (55 m<sup>2</sup>)

½ day | ISK 35000

1 day | ISK 70000

### Refreshments

Bun with ham and cheese	ISK 550
Baguette with smoked salmon	ISK 1200
Parma sandwich	ISK 1200
Chocolate or carrot cake	ISK 650
Oatmeal and raisin biscuits	ISK 550
French chocolate cake	ISK 490
Date bites with chocolate	ISK 450
Mixed sliced fruit	ISK 600
Mixed sliced vegetables	ISK 850
Coffee and tea ½ day	ISK 480
Coffee and tea whole day	ISK 700
Carrot and spinach juice	ISK 950
"Skyr" smoothie	ISK 950
Green is good	ISK 950
Fresh forever	ISK 950

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