

**BLUE LAGOON**  
ICELAND

**Lava Group Menus**  
2024

## Group Menus

# LAVA

<b>Lunch</b>	Two course Three course	ISK 9,900 ISK 10,900
<b>Dinner</b>	Three course	ISK 12,900
<b>Wine pairing</b>	Glass of house wine Three glass selection	ISK 2,200 ISK 10,900

Minimum 10 people.

When booking for more than 10 people, all group members will have the same menu.

Please note that our menu changes seasonally, integrating the finest, freshest ingredients.

Typically, these modifications are reflected in our selection of side dishes.

Prices are per person.

Prices are valid through 2024 and are subject to change.

### Starters

#### Cauliflower soup

roasted cauliflower, parsley

#### Baked Golden and Ruby Beets

lettuce, radish

#### Langoustine Soup

garlic marinated langoustine, dulse

#### Arctic charr

cucumber, horseradish, yuzu

#### Chicken Liver Parfait

blueberries, seeds, bacon, crispy bread

### Main courses

#### Cod

broccoli, asparagus, avocado, barley, shellfish sauce

#### Cauliflower

chickpeas, grapes, almonds, quinoa

#### Fish of the day

fresh from the nearby harbor in Grindavík  
apples, small potatoes, hollandaise, fennel

#### Lamb Fillet

rutabaga, carrot, mushroom sauce

#### Grilled Beef

celeriac, sunchoke, potatoes, bacon

### Desserts

#### Crème brûlée

vanilla, orange, almonds

#### Skyr

rhubarb, oats, liquorice

#### “Ástarpungar” and Caramel

mango chocolate mousse,  
vanilla ice cream, salted caramel

#### Vegan Cheesecake

strawberries, soup, oats

## Group Menus

# LAVA

### Tasting menu

Minimum 10 people  
Same menu for all group members

#### Four-course menu

Four course | ISK 13,900  
Wine pairing | ISK 11,900

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

#### Fine dining

Minimum 8 people  
Maximum 50 people

5 courses | ISK 21,900  
3 courses | ISK 19,900  
Sample menus available upon request

An inspired gourmet excursion combining tradition and innovation to create an unforgettable feast.

### Breakfast buffet

Minimum 60 people  
ISK 5,900

- 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

Our appetizers are available with courses from the Lava menu and/or drink packages.

Mixed sushi platter | ISK 1,600  
(4 pcs per person)

Appetizer platter | ISK 3,000  
(4 pcs per person)

#### Appetizers:

- Tapas with parma ham
- 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
- Beef skewers with truffle sauce
- Chicken skewers with chili sauce
- Lamb skewers with pesto
- Mixed sushi
- Chocolate covered strawberries

### Drink packages

**House Wine\*** **4,200**

Includes one glass of Piccini Costa Toscana Vermentino (White) and one glass of Piccini Costa Toscana Sangiovese Blend (Red) per person.

**Classic French Wine** **5,600**

Includes one glass of Chablisienne Petit Chablis (White) and one glass of Gerard Bertrand Cotes de Roses Pinot Noir (Red) per person.

**Beer** **3,780**

Includes two large tap beers per person from our drafts.

**Soda** **1,380**

Includes two sodas per person. Choices include Pepsi, Pepsi Max, Appelsín Orange Soda, and Club Soda.

**Coffee & Tea** **650**

Includes self-serviced tea and filtered coffee.

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\*Please note that our house wine changes throughout the year.

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