

BLUE LAGOON
ICELAND

Lava Group Menus
2021

Lava Group Menus

Lunch Menus

Minimum 10 persons and same menu for all group members

Lunch Menu 1

Two course | ISK 6700
Three course | ISK 7800

Cured Arctic charr

Horseradish, Arctic charr roe, apple

Fish of the day

-fresh from the nearby harbour in Grindavík
Potatoes, cauliflower, langoustine glaze

Crème brûlée

Vanilla, orange

Lunch Menu 2

Two course | ISK 6700
Three course | ISK 7800

Seafood salad

Mixed seafood, lettuce, pickled vegetables

Lamb fillet and shoulder of lamb

Root vegetables, onion, mustard glaze

“Hjónabandssæla”

Skyr, rhubarb, spiced ice cream

Lunch Menu 3

Two course | ISK 6700
Three course | ISK 7800

Langoustine soup

Garlic roasted langoustine, cream, seaweed

Pan fried cod

Barley, broccoli, shellfish sauce

“Ástarpungar” & caramel

Chocolate mousse, vanilla ice cream,
salted caramel

Lunch Menu 4

Two course | ISK 6700
Three course | ISK 7800

Marinated salmon

Cucumber, rye bread, mustard sauce

Grilled breast of chicken

Barley, fennel salad, seasonal vegetables

Traditional skyr

Fruits, berry sorbet, crumble

Lunch Menu 5

Three course | ISK 8200
Four course | ISK 9300

Cured Arctic charr

Horseradish, Arctic charr roe, apple

Salted cod

Rutabaga, apple, langoustine sauce

Lamb fillet and shoulder of lamb

Root vegetables, onion, mustard glaze

Skyr and liquorice

Spice cake, toffee, raspberry

Lunch Menu 6 (V)

Two course | ISK 6700
Three course | ISK 7800

Baked yellow and red beets

Mixed lettuce, radishes, tofu

Cauliflower

Barley, hummus, almonds

Strawberries and coconut

Mint, almonds

Coffee/tea

ISK 400

Prices are per person. Prices valid 2021 and are subject to change

Lava Group Menus

Breakfast buffet

ISK 3900

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

Lunch Menu 7

ISK 7800

Minimum 30 persons

Starters

(Served on a large plate set in the middle of each table):

- Warmed smoked salmon
- Dill marinated salmon
- Mixes sushi
- Tapas with ratatouille
- Tapas with parma ham
- Burger sliders

Main course

Fish of the day

-fresh from the nearby harbour in Grindavík
Potatoes, cauliflower, langoustine glaze

Dessert

Skyr and liquorice

Spice cake, toffee, raspberry

Gourmet steak buffet

ISK 11900

Minimum 45 persons

Starters

(Served on a large plate set in the middle of each table):

- Tapas with smoked duck
- Tapas with parma ham
- Mixed sushi
- Warm smoked salmon
- Dill marinated salmon
- Garlic roasted langoustine

Main courses buffet style

- Tenderloin of beef with béarnaise sauce
- Rack of lamb with port wine glaze
- Marinated carrots with raisins
- Mixed lettuce
- Roasted vegetables
- Potato gratin

Dessert

Skyr and liquorice

Spice cake, toffee, raspberry

Lava Group Menus

Dinner menus

Minimum 10 persons and same menu for all group members

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

Dinner menu 1

ISK 10500

Salted cod

Rutabaga, apple, langoustine sauce

Beef tenderloin and beef cheek

Mushrooms, potatoes, horseradish, seasonal vegetables

Brownie and chocolate mousse

Strawberries, fruit sorbet

Dinner menu 2

ISK 10500

Cured Arctic charr

Horseradish, Arctic charr roe, apple

Lamb fillet and shoulder of lamb

Root vegetables, onion, mustard glaze

Skyr and liquorice

Spice cake, toffee, raspberry

Dinner menu 3

Only served for the whole table

ISK 10500

Tasting menu

Inspired by Blue Lagoon's surrounding nature, you will enjoy 4 courses – served in an order we think is best suited to delight your palate.

Dinner menu 4

ISK 9900

Marinated salmon

Cucumber, rye bread, mustard sauce

Grilled breast of chicken

Barley, fennel salad, seasonal vegetables

Traditional skyr

Fruits, berry sorbet, crumble

Prices are per person. Prices valid 2021 and are subject to change

Lava Group Menus

Dinner menus

Minimum 10 persons and same menu for all group members

Dinner menu 5

ISK 9900

Langoustine soup

Garlic roasted langoustine, cream, seaweed

Pan fried cod

Barley, broccoli, shellfish sauce

“Ástarpungar” & caramel

Chocolate mousse, vanilla ice cream, salted caramel

Dinner menu 6 (V)

ISK 9900

Baked yellow and red beets

Mixed lettuce, radishes, tofu

Cauliflower

Barley, hummus, almonds

Strawberries and coconut

Mint, almonds

Dinner menu 7

ISK 15900

A six course journey across the culinary landscape of Iceland

- Freshwater Arctic charr
- Cod fillets from Grindavík harbour
- Icelandic scallop
- Icelandic tenderloin of beef
- Selection of Icelandic cheese
- Skyr & Icelandic berries

Gourmet steak buffet

ISK 11900

Starters

[Served on a large plate set in the middle of each table]:

- Tapas with smoked duck
- Tapas with parma ham
- Mixed sushi
- Warm smoked salmon
- Dill marinated salmon
- Garlic roasted langoustine

Main courses buffet style

- Baked celery root
- Tenderloin of beef with béarnaise sauce
- Rack of lamb with port wine glaze
- Marinated carrots with raisins
- Mixed lettuce
- Roasted vegetables
- Potato gratin

Desserts

Skyr and liquorice
Spice cake, toffee, raspberry

Lava Group Menus

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.

Blue Lagoon meeting room (100 m²)

½ day | ISK 35000

1 day | ISK 70000

Eldey meeting room (55 m²)

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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