

**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

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## 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

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### 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

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### 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.

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### 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*

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### 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

# 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.*

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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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