

BLUE LAGOON
ICELAND

Lava Group Menus
2022

Lava Group Menus

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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

Three course | ISK 8900

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

“Hjónabandsæla”
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
Wine pairing | ISK 9900

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

Tasting Menu

Six course | ISK 17900
Wine pairing | ISK 14900

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

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