

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

“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
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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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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