

BLUE LAGOON
ICELAND

Lava Group Menus
2023

Group Menus

LAVA

Lunch	Two course Three course	ISK 8,900 ISK 9,900
Dinner	Three course	ISK 11,900
Wine pairing	Glass of house wine Three glass selection	ISK 2,200 ISK 8,900

Minimum 10 persons.
The group needs to decide on the same menu for all group members.

Prices are per person.
Prices are valid through 2023 and are subject to change.

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

Broccoli
Rocket aioli, chick peas, spring onion

Grilled beef tenderloin
Potatoes, caramelized onion, mushrooms

Desserts

Crème brûlée
Vanilla, orange

“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

Group Menus

Tasting menu

*Minimum 10 persons
Same menu for all group members*

Four-course menu

Four course | ISK 12,900
Wine pairing | ISK 9,900

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

Five-course menu

Five course | ISK 17,900
Wine pairing | ISK 14,900

A five-course journey across the culinary landscape of Iceland.

- Arctic charr
- Cod fillet from Grindavík harbour
- Scallop
- Tenderloin of beef
- Skyr and berries

Breakfast buffet

*Minimum 60 persons
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

Served on a platter on each table

Mixed sushi platter | ISK 1,000
(4 pcs per person)
Appetizer platter | ISK 2,000
(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

*Prices are per person.
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Summer 2023

Þorbjörn Hall | special group menu

LAVA

Hosted in our exquisite private venue—Þorbjörn Hall—group dining accommodates 20 to 70 guests. Our set menu for this exclusive experience offers a two-course lunch or a three-course dinner sourced from the finest, freshest local ingredients and created by the Blue Lagoon culinary team.

Two-course lunch

ISK 8,900

Drink package | ISK 4,200
- 2 glasses of house wine

Three-course dinner

ISK 10,900

Drink package | ISK 6,200
- 3 glasses of house wine

*Prices are per person.
Prices are valid through 2023 and are subject to change.*

Starter

Langoustine soup

Garlic marinated langoustine, dulse

— or —

Arctic Charr

Cucumber, horseradish, yuzu

Main course

Fish of the day

Fresh from the nearby harbor in Grindavík
Potatoes, cauliflower, shellfish sauce

— or —

Lamb fillet Root

Vegetables, bok choy, red wine glaze

Dessert

“Ástarpungar” & caramel

Chocolate mousse, vanilla ice cream,
salted caramel

— or —

Skyr

Rhubarb, oats, liquorice

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