

**BLUE LAGOON**  
ICELAND

**Lava Group Menus**  
2023

# Lava Group Menus

BLUE LAGOON

ICELAND

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

## Lunch Menu

Two course | ISK 8900  
Three course | ISK 9900

## Dinner Menu

Three course | ISK 11900

## Wine pairing

Glass of house wine | ISK 2200  
Three glass selection | 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

**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

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

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## Tasting Menu

Four course | ISK 12900  
Wine pairing | ISK 9900

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

## Tasting Menu

Five course | ISK 17900  
Wine pairing | ISK 14900

**A five course journey across the culinary landscape of Iceland**

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

*Minimum 10 persons  
Same menu for all group members*

## Breakfast buffet

ISK 5900  
*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:

- 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

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