

HOTEL SAGA'S THREE COURSE GROUP MENU

The Reliable Choice

Hors d'oeuvre

Lobster burger
Lamb tartar on crispbread
Beef, celeriac slaw & brioche
Cherry tomatoes & mozzarella

Main course buffet

Beef rib eye, lamb prime & turkey breast
Sweet potato & corn flakes, roasted baby potatoes,
broccoli & almonds, pears & red beet, Caesar salad,
roasted root veggies,
Béarnaise sauce & red wine sauce

Dessert served on table

White chocolate brownie, skyr ganache & Icelandic
crowberries

The Classic Choice

Shellfish soup, saffron, Icelandic scallops & söl.
Beef tenderloin, potato fondant, pork belly & red
wine sauce.
Chocolate mousse, passion fruit & yogurt sorbet.

The Unique Choice

Lobster, garlick puree, parsnip chips & Charon
sauce.
Fillet of lamb, sunchoke, red beet & lamb juice,
yellow & red beet leaves.
A jar with milk chocolate mousse, salted peanuts &
blueberries.

The Vegan Choice

Carrot, pomegranate, roquette & red beet.
Lentil roast, potatoes, root veggies & split herb
sauce.
Chocolate-ganache, berry sorbet & strawberries.

Menu prices: 80 EUR per person

Prices include VAT. Changes must be made with 48-hour notice.
For bookings please contact sales department +354 525 9930 or
at hotelsaga@hotelsaga.is.



We are certified with The Green Key, which is a
leading standard for excellence in the field of
environmental protection and sustainable operations.

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