FRÖKEN SELFOSS

CATERING

Three-course dinner

The group chooses one starter, one main course and one dessert for everyone. Allergies and dietary needs are taken into account.

STARTER

CHOOSE ONE

Ceviche
citrus-marinated cod and cocktail prawns, chilli cream and flatbread

Cured goose breast
bilberries, blueberry vinaigrette, horseradish cream and nuts

Broccoli tempura
sesame vinaigrette and wasabi sesame

Red deer carpaccio

Garlic-roasted langoustine tails with Grettir cheese +1.000 kr

MAIN COURSE

CHOOSE ONE

Pan-fried Arctic char, roasted vegetables, caper butter and anise fennel

Grilled lamb rump, potato gratin and brown sauce +1.000 kr

Braised chicken thigh from Reykjagarður with lemon and thyme sauce

Vegan Wellington with wild mushroom sauce

DESSERT

CHOOSE ONE

Chocolate cake, skyr cream, brown sugar caramel and bilberries

Rhubarb and apple pie with ice cream and oat crumble

9.990 kr per person

MINIMUM 30 GUESTS

Brúarstræti 6 · 800 Selfoss · 451 3320 · frokenselfoss.is