FRÖKEN SELFOSS

CATERING

Lunch – two or three courses

Lunch for meetings, conferences and groups: a starter and a main course, with dessert if you like. We cater for allergies and dietary needs.

STARTER

CHOOSE 1

Wild game soup
thyme cream, cranberry purée and croutons

Smoked beetroot
goat cheese, balsamic vinaigrette and popped barley

MAIN COURSE

CHOOSE 1

Braised chicken thighs from Reykjagarður
lemon thyme sauce, potatoes and vegetables

Pan-fried Arctic char
baked vegetables, potatoes, pickled fennel and caper butter

FOR VEGETARIANS

Vegan wellington
wild mushroom sauce and roasted vegetables, instead of the main course

DESSERT

OPTIONAL

Traditional skyr +700 kr
cream and wild bilberries

4.999 kr per person · with dessert 5.699 kr

MINIMUM 20 GUESTS

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