FRÖKEN SELFOSS

CATERING

Three courses – beef tenderloin

A classic three-course dinner with grilled beef tenderloin. The group picks the starter and dessert. We cater for allergies and dietary needs.

STARTER

CHOOSE 1

Reindeer tartare
shallots, capers, egg yolk and Grettir cheese

Beef carpaccio
sorrel and rocket pesto, Grettir cheese and nuts

Liquorice-cured salmon
anise graflax sauce, pickled fennel and laufabrauð

Scallop ceviche
mango and ginger vinaigrette, chipotle mayo and radish

Smoked beetroot
goat cheese, balsamic vinaigrette and popped barley

MAIN COURSE

Grilled beef tenderloin
pommes anna, glazed carrots and blueberry demi-glace

FOR VEGETARIANS

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

DESSERT

CHOOSE 1

Lava cake
pistachio centre, brown sugar caramel, bilberries and ice cream

Randalína
hot caramel and skyr ganache (November–December)

Traditional skyr
cream and wild bilberries

11.999 kr per person

MINIMUM 30 GUESTS

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