FRÖKEN SELFOSS

CATERING

Three courses – lamb sirloin

A three-course dinner with miso-glazed lamb sirloin. 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

Miso-glazed lamb sirloin in a herb crust
crushed cheese potatoes, blueberry demi-glace and glazed carrots

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

12.499 kr per person

MINIMUM 30 GUESTS

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