FRÖKEN SELFOSS

CATERING

Four-course tasting menu

A four-course tasting menu based on the Fröken Selfoss tasting menu: soup, starters to share, a main course and dessert. We cater for allergies and dietary needs.

AMUSE-BOUCHE

Sweet béchamel
crispy hangikjöt and laufabrauð

SOUP

Wild game soup
thyme cream, cranberry purée and croutons

STARTERS TO SHARE

Reindeer tartare
shallots, capers and egg yolk

Garlic-roasted langoustine tails
sourdough bread

Liquorice-cured salmon
anise graflax sauce and pickled fennel

Smoked beetroot
goat cheese and popped barley

MAIN COURSE

Lamb sirloin and crispy pork belly
port wine and blueberry demi-glace, cheese potatoes and glazed carrots

FOR VEGETARIANS

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

DESSERT

Randalína
hot caramel and skyr ganache

17.999 kr per person

MINIMUM 20 GUESTS

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