

MENU KRÖST

STARTERS & BITES

ARANCINI DI RISO <i>Crispy Risotto balls with wild mushrooms and Parmigiano.</i>	GRILLED LOBSTER <i>With creamy lemon sauce & brioche bread.</i>	GRILLED WHITE CHEESE <i>Local white cheese „Auður“ with honey and homebaked crackers.</i>	BISTRO FRIES <i>With Aioli.</i>	BURRATA SALAD <i>Italian Burrata with tomatoes, balsamic vinaigrette & basil salad.</i>
1990	3590	1750	990	2990

MAIN COURSES

GRILLED NORTH-ATLANTIC COD 3390 <i>Freshly caught cod with crispy potatoes, pine nuts, creamy lemon sauce, cherry tomatoes & basil.</i> CHANGE TO LOWCARB: 250 KR. <i>Try it with Bourgogne blanc or Riesling.</i>
KRÖST BURGER 2990 <i>Grilled rib-eye burger, with English cheddar, onion, tomato, salad, Kröst sauce & Bistro fries.</i> CHANGE TO KETO/LOWCARB: 250 KR. <i>Try it with Champagne.</i>
GRILLED CHICKEN 2890 <i>Marinated grilled chicken with salad, bistro fries & creamy peppercorn sauce.</i> CHANGE TO KETO/LOWCARB: 250 KR. <i>Try it with Luca Malbec.</i>
AVOCADO & CHICKEN SALAD 2990 <i>With salad, pistacios, cherry tomatoes and horseradish sauce.</i> <i>Try it with Rosé'</i>
GRILLED CAULIFLOWER (V) 2990 <i>With soya glaze, paprika-hummus, crispy chickpeas & chimichurri salsa.</i> <i>Try it with Camille Giroud Bourgogne 2019.</i>

» Lunch menu «

Arancini di riso
or Grilled Cheese
+
Grilled North Atlantic Cod
or Grilled Chicken
or Avacado & Chicken salad

3950

„SURF AND TURF“ 6850 <i>Grilled lobster & beef tenderloin from local grass fed beef with tarragon butter sauce & crispy potatoes.</i> CHANGE TO KETO/LOWCARB: 250 KR. <i>Try it with Chavy-Chouet Bourgogne 'La Taupe'.</i>
STEAK-FRITES AU POIVRE 4850 <i>Fully aged beef tenderloin from local grass fed beef with pepper sauce & bistro fries.</i> CHANGE TO KETO/LOWCARB: 250 KR. <i>Try it with Hess Collection Cabernet Sauvignon.</i>

WINE KRÖST

WHITE WINE

FRANCE	GLASS	BOTTLE
<i>CAMILLE GIROUD 2019 Bourgogne Chardonnay</i>	2.850	11.500
<i>CAMILLE GIROUD Auxey-Duresses 2018</i>	–	12.900
<i>ARNAUD BAILLOT Saint Aubin 1er Cru</i>	–	18.200
<i>JEAN MONNIER Meursault 'Clos du Cromin' 2020</i>	–	16.500
<i>THIERRY LAFFAY Petit Chablis 2020</i>	2.390	10.500
<i>THIERRY LAFFAY Chablis 1st Cru 'Montre de Milieu' 2019</i>		14.500
<i>LOUIS MICHEL Chablis Grand Cru „Les Clos“ 2013</i>	–	15.500
REST OF WORLD	GLASS	BOTTLE
<i>SAINT CLAIR Sauvignon Blanc 2018</i>	1.790	7.500
<i>KOEHLER-RUPRECHT Kallstadter Saumagen Riesling Kabinett trocken 2019, Pfalz Germany</i>	2.390	10.500
<i>PFAFFL Terrassen Sonnleiten Riesling 2019</i>		9.900
<i>ALBINO ARMANI Pinot Grigio Colle, Italy</i>	1.990	8.900

ROSÉ WINE

EUROPE	GLASS	BOTTLE
<i>BODVÁR No. 8 2019, Provence, France</i>	2.390	10.500
<i>ROSÉ DE LÉOUBE AOC 2020, Provence</i>	2.250	9.900

CHAMPAGNE & CAVA

EUROPE	GLASS	BOTTLE
<i>JUVÉ & CAMPS Cava Gran Reserva Brut</i>	1.990	8.600
<i>BOLLINGER Special Cuvée Brut</i>	–	12.600
<i>DRAPPIER Brut Nature</i>	–	14.500
<i>DRAPPIER Brut Nature Rosé</i>	–	15.500
<i>EGLY-OURIET Grand Cru Tradition Brut</i>	–	19.950
<i>LARMANDIER-BERNIER Terre de Vertus 2012</i>	–	17.900
<i>VEUVE CLICQUOT ROSÉ</i>	–	15.800
<i>POL ROGER Sir Winston Churchill 2009</i>	–	39.500
<i>CHAMPAGNE BARONS DE ROTHSCHILD</i>	–	16.900
<i>DOM PERIGNON Vintage 2008</i>	–	42.000

RED WINE

FRANCE	GLASS	BOTTLE
<i>LA TÉNE Pinot Noir 2021, Languedoc</i>	2.250	9.900
<i>CHAVY-CHOUET Bourgogne 'La taupe' 2019</i>	–	11.500
<i>CAMILLE GIROUD Marsannay 'Les Longeroies' 2018, Bourgogne</i>	–	11.550
<i>CAMILLE GIROUD Pommard 'Les Cras' 2019, Bourgogne</i>	–	18.500
<i>CAMILLE GIROUD Beaune 1er Cru 'Les Avaux' 2019, Bourgogne</i>	–	20.500
<i>HUMBERT FRÉRES Bourgogne 2017</i>	–	21.500
<i>GEORGES LIGNIER Gevrey Chambertin 2018, Bourgogne</i>	–	14.750
<i>AURELIEN VERDET Nuits-st-Georges 2018</i>	–	14.950
<i>BOUTINOT La Côte Sauvage Cairanne 2018 Rhône, France</i>	–	8.600
<i>LE GRAND ROI Châteauneuf-du-Pape 2018</i>	–	12.600
<i>OGIER Clos de l'Oratoire des Papes Châteauneuf-du-Pape 2019</i>	3.900	16.900

REST OF WORLD	GLASS	BOTTLE
<i>TENUTA DI CEPPALANO Alle Viole, Tuscany 2014, Italy</i>	1.790	7.500
<i>CASISANO Brunello Di Montalcino 2015, Italy</i>	–	12.200
<i>RICASOLI Casalferro 2008, Tuscany</i>	–	18.900
<i>TENUTA SETTE PONTI Oreno 2004, Tuscany</i>	–	17.950
<i>KOEHLER-RUPRECHT Saumagen Spätburgunder Kabinett trocken 2019, Pfalz Germany</i>	–	9.900
<i>BODEGA OLARRO Cerro Añon Rioja Reserva 2016, Spain</i>	2.250	9.900
<i>VIÑA ARDANZA Rioja Reserva 2010, Spain</i>	–	13.900
<i>GRATAVINUM 2πr 0000, Priorat, Spain</i>	1.990	8.600
<i>LUCA Malbec 'old vine' 2018, Argentine</i>	2.450	10.900
<i>PINTIA Toro 2016, Spain</i>	–	19.200
<i>THE HESS COLLECTION Allomi Cabernet Sauvignon 2019, Napa, USA</i>	2.850	11.500
<i>DUCKHORN Merlot 2015, Napa, USA</i>	–	18.900