

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 chili honey, pistachios and homebaked crackers.</i>	BISTRO FRIES <i>With Aioli.</i>	LIGHTLY SMOKED SAMPLON TARTAR <i>With lemon, capers & dill crème fraîche.</i>
1990	3590	1750	990	2450

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>
AVOCADO & CHICKEN SALAD 2990 <i>With Romaine salad, baby spinach, crispy chickpeas, red onion & Tzatziki sauce.</i> <i>Try it with Château Brancott Estate Sauvignon blanc.</i>	BEYOND MEAT BURGER (V) 2990 <i>Grilled “Beyond Meat” patty. With vegan Cheddar, onion, tomato, onion, Kröst sauce & Bistro fries.</i> <i>Try it with Tenuta di Ceppaiano.</i>
BURRATA SALAD 3150 <i>Italian Burrata with marinated tomatoes, Prosciutto, balsamic vinaigrette & basil salad.</i> <i>Try it with Tenuta di Ceppaiano.</i>	DUCK CONFIT 3970 <i>French Duck confit with crispy potatoes, pickled apples, mushroom glaze & aioli.</i> CHANGE TO KETO/LOWCARB: 250 KR. <i>Try it with Château Capet-Guillier Saint-Emilion or Chavy-Chouet Bourgogne 'La Taupe'.</i>
GRILLED CHICKEN 2890 <i>Marinated grilled chicken with salad, bistro fries & creamy peppercorn sauce.</i> CHANGE TO LOWCARB: 250 KR.	STEAK-FRITES AU POIVRE 4850 <i>Fully aged beef tenderloin from local grass fed beef with pepper sauce, pickled shallots & bistro fries.</i> CHANGE TO LOWCARB: 250 KR. <i>Try it with Château Capet-Guillier Saint-Emilion or Chavy-Chouet Bourgogne 'La Taupe'.</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 'Les Rougeots' 2019</i>	–	18.500
<i>THIERRY LAFFAY Petit Chablis 2020</i>	2.390	10.500
<i>LOUIS MICHEL Chablis Grand Cru „Les Clos“ 2013</i>	–	15.500
REST OF WORLD	GLASS	BOTTLE
<i>BRANCOTT ESTATE Sauvignon Blanc Brut, Marlborough, NZ</i>	1.790	7.900
<i>KOEHLER-RUPRECHT Kallstadter Saumagen Riesling Kabinett trocken 2019, Pfalz Germany</i>	2.390	10.500
<i>PFÄFFL Terrassen Sonnleiten Riesling 2019</i>	–	9.900
<i>SANTA SOFIA Pinot Grigio, Italy</i>	1.790	7.900

ROSÉ WINE

EUROPE	GLASS	BOTTLE
<i>BODVÁR No. 8 2019, Provence, France</i>	2.390	10.500

CHAMPAGNE & CAVA

EUROPE	GLASS	BOTTLE
<i>JUVÉ & CAMPS Cava Gran Reserva Brut</i>	1.890	8.600
<i>BOLLINGER Special Cuvée Brut</i>	–	12.600
<i>DRAPPIER Brut Nature</i>	–	12.500
<i>DRAPPIER Brut Nature Rosé</i>	–	14.500
<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>CHAVY-CHOUET Bourgogne 'La taupe' 2019</i>	2.850	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>CAMILLE GIROUD Beaune 1er Cru 'Les Avaux' 2019, Bourgogne</i>	–	20.500
<i>HUMBERT FRÈRES 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>DOMAINE FAIVELEY Pommard Les Vaumuriens 2005, Bourgogne</i>	–	15.900
<i>BOUTINOT La Côte Sauvage Cairanne 2018 Rhône, France</i>	–	8.600
<i>MISSION ST. VINCENT Bordeaux 2019</i>	1.690	6.900
<i>CHÂTEAU CAPET-GUILLIER Saint-Emilion Grand Cru 2015, Bordeaux</i>	2.990	11.500
<i>LE GRAND ROI Châteauneuf-du-Pape 2018</i>	–	12.600
<i>OGIER Clos de l'Oratoire des Papes Châteauneuf-du-Pape 2019</i>	–	17.700

REST OF WORLD	GLASS	BOTTLE
<i>TENUTA DI CEPALANO Alle Viole, Tuscany 2014, Italy</i>	1.790	7.500
<i>CASISANO Brunello Di Montalcino 2015, Italy</i>	–	12.200
<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>VINA ARDANZA Rioja Reserva 2010, Spain</i>	–	13.900
<i>CATENA MALBEC 2018, Argentine</i>	2.450	10.900
<i>PINTIA Toro 2016, Spain</i>	–	19.200
<i>DON MELCHOR Cabernet Sauvignon 2007, Puento Alto, Chile</i>	–	15.100
<i>DUCKHORN Merlot 2015, Napa, USA</i>	–	18.900