

DINNER KRÖST

STARTERS & BAR BITES

ARANCINI DI RISO <i>Crispy Risotto balls with wild mushrooms and Parmigiano.</i> 1690	GRILLED WHITE CHEESE <i>With home baked thin crackers & french honey.</i> 1750	SMOKED SALMON TARTARE <i>With lemon, fried capers & dill creme fraiche.</i> 2050	BURRATA SALAD <i>Burrata cheese, tomatoes, figs & Prosciutto.</i> 2990	BISTRO FRIES <i>With aioli.</i> 690
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GRILLED LOBSTER

With creamy lemon sauce & Brioche bread
2990

VEUVE CLICQUOT

Brut - Glass
2990

CHARCUTERIE BOARD

Prosciutto, olives, three types of icelandic cheese, French sausages and homemade crackers. For 2-3. Great with a glass of french red wine.
4950

MAIN COURSES

GRILLED NORTH ATLANTIC COD 3590

Freshly caught cod with caramelized cauliflower puree, creamy lemon sauce, crispy potatoes & Jerusalem artichoke crisps.

CHANGE TO KETO/LOWCARB: 250 KR.

Try it with Bourgogne Blanc or Riesling.

DUCK CONFIT 3970

French Duck confit with rucola & apple salad, small potatoes, pickled apples and mushroom glaze.

CHANGE TO KETO/LOWCARB: 250 KR.

Try it with Château Laforge from Bordeaux.

KRÖSTÍ BURGER 2790

Grilled rib-eye burger, with cheddar, white onion, tomato, Bistro fries & Kröst sauce.

CHANGE TO KETO/LOWCARB: 250 KR.

BEYOND MEAT BURGER (V) 2890

Grilled "Beyond Meat" patty. With vegan Cheddar, tomato, onion, Bistro fries & Kröst sauce.

Try the burgers with Champagne.

STEAK-FRITES AU POIVRE 4750

Fully aged beef tenderloin from local grass fed beef with pepper sauce & bistro fries.

CHANGE TO KETO/LOWCARB: 250 KR.

Try it with Camille Giroud Bourgogne or Château Laforge Saint-Émilion.

GRILLED CHICKEN 2990

Marinated chicken with rucola, Parmesan cheese, aioli & Bistro fries.

CHANGE TO KETO/LOWCARB: 250 KR.

Try it with Camille Giroud Bourgogne.

GRILLED BRUSSEL SPROUT (VE) 3150

With salted grape, artichoke puree, chili honey and goat cheese.

Try it with Brancott Estate Sauvignon Blanc.

DRINKS KRÖST

WHITE WINE

FRANCE	GLASS	BOTTLE
<i>CAMILLE GIROUD Bourgogne Blanc 2017</i>	–	10.100
<i>CAMILLE GIROUD Auxey-Duresses 2018</i>	–	12.900
<i>CAMILLE GIROUD Meursault 'Les Vireuils' 2018</i>	–	19.500
<i>ARNAUD BAILLOT Saint Aubin 1er Cru</i>	–	18.200
<i>JEAN MONNIER Meursault 2017</i>	–	11.660
<i>LOUIS MICHEL Chablis 2018</i>	2.150	9.500
<i>LOUIS MICHEL Chablis Grand Cru „Les Clos“ 2013</i>		15.500
REST OF WORLD	GLASS	BOTTLE
<i>MORANDÉ Chardonnay 2016, Chile</i>	1.790	7.950
<i>BRANCOTT ESTATE Sauvignon Blanc Brut, Marlborough, NZ</i>	1.990	8.900
<i>DR. LOOSEN Riesling Kabinett 2019</i>	1.990	8.900
<i>THREE THIEVES Pinot Grigio, California</i>	1.850	8.350
<i>CLOUDY BAY Sauvignon blanc 2017</i>	–	11.900

ROSÉ WINE

EUROPE	GLASS	BOTTLE
<i>PASQUA 11 Minutes 2019, Verona</i>	1.690	6.300
<i>BODVÁR No. 8 2019, Provence, France</i>		8.450

CHAMPAGNE & CAVA

EUROPE	GLASS	BOTTLE
<i>JUVÉ & CAMPS Cava Gran Reserva Brut</i>	1.790	7.950
<i>BELSTAR Prosecco D.O.C.</i>	1.690	6.300
<i>VEUVE CLICQUOT Brut</i>	2.990	10.900
<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 (Blanc De Blanc)</i>		17.900
<i>VEUVE CLICQUOT ROSÉ</i>		15.800
<i>POL ROGER Brut</i>		15.000
<i>POL ROGER Sir. Winston Churchill 2009</i>		39.500
<i>CHARLES HEIDSIECK Brut Réserve</i>		15.250
<i>CHARLES HEIDSIECK Rosé Réserve</i>		16.350
<i>CHARLES HEIDSIECK Blanc De Blanc</i>		16.900
<i>DOM PERIGNON Vintage 2008</i>		42.000
<i>LOUIS ROEDERER Cristal 2009</i>		45.000
<i>KRUG Grande Cuvée</i>		48.000

RED WINE

FRANCE	GLASS	BOTTLE
<i>CAMILLE GIROUD Bourgogne 2017</i>	2.600	11.150
<i>CAMILLE GIROUD Marsannay les Longeroies 2018, Bourgogne</i>		11.550
<i>CAMILLE GIROUD Beaune 1er Cru 'Aux Cras' 2017, Bourgogne</i>		15.800
<i>MARC ROY Bourgogne Rouge 2018</i>		12.000
<i>GEORGES LIGNIER Gevrey Chambertin 2018, Bourgogne</i>		14.750
<i>LIGNIER MICHELOT Morey St. Denis 1er Cru 2018, Bourgogne</i>		29.800
<i>HUMBERT FRÈRES Gevrey Chambertin Vieilles Vignes 2017</i>		17.900
<i>AURELIEN VERDET Nuits-st-Georges 2018, Bourgogne</i>	–	14.950
<i>DOMAINE FAIVELEY Pommard Les Vaumuriens 2005, Bourgogne</i>	–	15.900
<i>CHÂTEAU HAUT BRISSON Saint-Emilion 2016, Bordeaux</i>		10.450
<i>CHÂTEAU LAFORGE Saint-Emilion Grand Cru 2005, Bordeaux</i>	2.990	12.500
<i>CHÂTEAU CLERC-MILON Pauillac 2005</i>	–	27.900
<i>OGIER Clos L'Oratoire Les Papes Châteauneuf-du-Pape 2017, Rhône</i>	2.990	12.500
<i>CHÂTEAU DU DOMAINE DE L'EGLISE Pomerol 2011, Bordeaux</i>		22.600
<i>LE GRAND ROI Châteauneuf-du-Pape 2018, Rhône</i>	–	12.600

REST OF WORLD	GLASS	BOTTLE
<i>TENUTA DI CEPPAIANO Alle Viole, Tuscany 2014, Italy</i>	1.790	7.950
<i>CASISANO Brunello Di Montalcino 2015, Italy</i>		12.200
<i>TENUTA SETTE PONTI Oreno 2004, Tuscany</i>	–	17.950
<i>BODEGA OLARRO Cerro Añon Rioja Reserva 2016</i>	2.100	9.900
<i>BODEGAS LAN Gran Reserva Rioja 2010</i>	–	11.700
<i>VIÑA ARDANZA Rioja Reserva 2010</i>	–	13.900
<i>FINCA LAS MORAS Black Label Malbec 2016, Argentina</i>	2.100	9.900
<i>ACHAVAL-FERRER Finca Altamira 2003, Malbec, Argentina</i>	–	18.900
<i>DON MELCHOR Cabernet Sauvignon 2007, Puento Alto, Chile</i>		15.100
<i>DUCKHORN Merlot 2015, Napa, USA</i>		16.900
<i>GOLDENEYE Anderson Valley Pinot Noir, USA</i>		13.500