

# LUNCH KRÖST

## STARTERS & BAR BITES

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

**GRILLED NORTH ATLANTIC COD** 2950  
*Freshly caught cod with caramelized cauliflower puree, creamy lemon sauce, crispy potatoes & Jerusalem artichoke crisps.*

CHANGE TO KETO/LOWCARB: 250 KR.

**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.*

**GRILLED CHICKEN** 2650  
*Marinated chicken with rucola, Parmesan cheese, aioli & Bistro fries.*

CHANGE TO KETO/LOWCARB: 250 KR.

**DUCK CONFIT** 3750  
*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.*

**GRILLED BRUSSEL SPROUT (VE)** 2890  
*With salted grape, artichoke puree, chili honey and goat cheese.*

*Try it with Brancott Estate Sauvignon Blanc..*

### 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

### » Lunch menu «

*Arancini di riso*

*or Salmon Tartare*

+

*Grilled North Atlantic Cod*

*or Grilled Chicken*

3950

**STEAK-FRITES AU POIVRE** 3990

*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.*

# WINE KRÖST

## WINE - SPECIAL LUNCH PRICE:

### 🍷 🍷 WHITE 🍷 🍷

**MORANDÉ**  
Gran Reserva  
Chardonnay 2016, Chile

1290

### 🍷 🍷 RED 🍷 🍷

**CEPPAIANO**  
Alle Viole,  
Toscana 2014

1290

### 🍷 🍷 ROSÉ 🍷 🍷

**PASQUA**  
11 Minutes 2017,  
Verona

1290

### 🍷 🍷 BUBBLY 🍷 🍷

**BELSTAR**  
Prosecco D.O.C.

1290

### 🍷 🍷 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
REST OF WORLD	GLASS	BOTTLE
<i>MORANDÉ</i> Gran Reserva Chardonnay 2016, Chile	1.790	7.950
<i>BRANCOTT ESTATE</i> Sauvignon Blanc Brut, Marlborough, NZ	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>	1.590	5.900
<i>BODVÁR No. 8 2019, Provence, France</i>		7.900

### 🍷 🍷 CHAMPAGNE & PROSECCO 🍷 🍷

EUROPE	GLASS	BOTTLE
<i>JUVÉ &amp; 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>EGLY-OURIET Grand Cru Tradition Brut</i>		19.950
<i>LARMANDIER-BERNIER Terre de Vertus 2012</i>		17.900

And many more...

### 🍷 🍷 RED WINE 🍷 🍷

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

REST OF WORLD	GLASS	BOTTLE
<i>TENUTA DI CEPPAIANO</i> Alle Viole, Tuscany 2014, Italy	1.790	7.950
<i>CASISANO Brunello Di Montalcino 2015, Italy</i>		12.200
<i>BODEGA OLARRO</i> Cerro Añon Rioja Reserva 2016	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</i> Black Label Malbec 2016, Argentina	2.100	9.900
<i>DUCKHORN Merlot 2015, Napa, USA</i>		16.900
<i>GOLDENEYE Anderson Valley Pinot Noir, USA</i>		13.500