

# DINNER KRÖST

## STARTERS & BAR BITES

### ARANCINI DI RISO

*Crispy Risotto balls with wild mushrooms and Parmigiano.*

1890

### GRILLED WHITE CHEESE

*Local white cheese „Auður“ with chili honey, pistachios and home made crackers.*

1490

### BISTRO FRIES

*With Aioli.*

890

### STEAK TARTARE

*With horseradish, capers & 24 month Parmagiano-Reggiano. Served with sourdough bread.*

2350

### GRILLED ROMAINE & SMOKED SALMON

*With shallots and Crème fraiche.*

1790

## MAIN COURSES

### GRILLED NORTH ATLANTIC COD 3100

*Freshly caught cod with crispy potatoes, creamy lemon sauce & caramelized cauliflower.*

CHANGE TO LOWCARB: 250 KR.

*Try it with Bourgogne blanc or Riesling.*

### DUCK CONFIT 3970

*French Duck confit with crispy potatoes, pickled apples and mushroom glaze.*

CHANGE TO KETO/LOWCARB: 250 KR.

*Try it with Château Capet-Guillier Saint-Emilion.*

### GRILLED CHICKEN 2890

*Marinated grilled chicken with salad, bistro fries & creamy peppercorn sauce.*

CHANGE TO 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.

*Try it with Champagne.*

### COD FISH CAKES 2790

*Made from Atlantic Cod. Beurre blanc sauce, salad & crispy potatoes.*

### BEYOND MEAT BURGER (V) 2890

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

*Try it with Tenuta di Ceppaiano.*

### RIB-EYE STEAK 4100

*Flame grilled local rib-eye, butter tarragon sauce & crispy potatoes.*

CHANGE TO LOWCARB: 250 KR.

*Try it with Camille Giroud Bourgogne.*

### STEAK-FRITES AU POIVRE 4750

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

CHANGE TO LOWCARB: 250 KR.

*Try it with Château Capet-Guillier Saint-Emilion or Camille Giroud Bourgogne.*

# DRINKS KRÖST

## WHITE WINE

FRANCE	GLASS	BOTTLE
<i>CAMILLE GIROUD Bourgogne blanc 2017</i>	2.600	11.500
<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>THIERRY LAFFAY Chablis 2019</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>PFAFFL Terrassen Sonnleiten Riesling 2019</i>	2.250	9.900
<i>LE CALDERARE Pinot Grigio, Italy</i>	1.890	8.500
<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 &amp; CAMPS Cava Gran Reserva Brut</i>	1.790	7.950
<i>BELSTAR Prosecco D.O.C.</i>	1.690	6.300
<i>CHANZY Crémant de Bourgogne</i>	–	8.900
<i>VEUVE CLICQUOT Brut</i>	2.990	11.900
<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</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>CHAMPAGNE BARONS DE ROTSCCHILD</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	11.500
<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</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>CHÂTEAU CAPET-GUILLIER Saint-Emilion Grand Cru 2015, Bordeaux</i>	2.600	11.500
<i>CHÂTEAU HAUT BRISSON Saint-Emilion 2016, Bordeaux</i>	–	10.450
<i>CHÂTEAU CLERC-MILON Pauillac 2005</i>	–	27.900
<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>GAJA Sito Moresco Langhe 2019, Italy</i>	–	14.700
<i>TENUTA SETTE PONTI Oreno 2004, Tuscany</i>	–	17.950
<i>BODEGA OLARRO Cerro Añon Rioja Reserva 2016</i>	2.250	9.900
<i>BODEGAS LAN Gran Reserva Rioja 2010</i>	–	11.700
<i>VIÑA ARDANZA Rioja Reserva 2010</i>	–	13.900
<i>PINTIA Toro 2016</i>	–	19.200
<i>VEGA SICILIA Valbuena 5° 2015</i>	–	34.500
<i>SYROCCO 2018 100% Syrah, Morocco</i>	2.100	9.500
<i>ACHAVAL-FERRER Finca Altamira 2003, Malbec, Argentina</i>	–	18.900
<i>CASA LAPOSTOLLE Clos Apalta, 2005</i>	–	39.000
<i>DON MELCHOR Cabernet Sauvignon 2007, Puento Alto, Chile</i>	–	15.100
<i>DUCKHORN Merlot 2015, Napa, USA</i>	–	16.900