

MENU KRÖST

STARTERS & BITES

ARANCINI DI RISO <i>Crispy Risotto balls with wild mushrooms and Parmigiano.</i>	SMOKED SALMON <i>Creme fraiche, burnt onion & crispy rye bread.</i>	GRILLED CAULIFLOWER <i>With soya glaze, paprika- hummus, crispy chickpeas & chimichurri salsa.</i>	3 ICELANDIC CHEESES <i>Tindur, Auður, Ljótur, homemade crisps & honey.</i>	BISTRO FRIES <i>With Aioli.</i>
2200	2000	2100	2200	900

MAIN COURSES

GRILLED NORTH-ATLANTIC COD 3200 <i>Freshly caught cod with Burre monte, Nduja, green apple & grilled romaine.</i> CHANGE TO LOWCARB: 250 KR. <i>Try it with Bourgogne blanc or Riesling.</i>
KRÖST BURGER 3000 <i>Grilled rib-eye burger, with English cheddar, caramelized onion, Kröst sauce & Bistro fries.</i> CHANGE TO KETO/LOWCARB: 250 KR. <i>Try it with Champagne.</i>
GRILLED CHICKEN 2900 <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>
DUCK CONFIT 4500 <i>French Duck confit with small potatoes, pickled apples and mushroom glaze.</i> <i>Try it with Hess Collection Allomi Cabernet Sauv.</i>
STEAK-FRITES AU POIVRE 5900 <i>Fully aged beef rib-eye from grass fed beef with pepper sauce & bistro fries.</i> CHANGE TO KETO/LOWCARB: 250 KR. <i>Try it with Hess Collection Cabernet Sauvignon.</i>

» *Lunch menu* «

Arancini di riso
or *Smoked Salmon*

+

Grilled North Atlantic Cod
or *Grilled Chicken*

3900

VÍN KRÖST

WHITE WINE

FRANCE	GLASS	BOTTLE
<i>CAMILLE GIROUD 2019</i> <i>Bourgogne Chardonnay</i>	2.800	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>	2.400	10.500
<i>THIERRY LAFFAY</i> <i>Chablis 1st Cru 'Montre de Milieu' 2019</i>	–	14.500
<i>LOUIS MICHEL Chablis Grand Cru</i> <i>„Les Clos“ 2013</i>	–	15.500
REST OF WORLD	GLASS	BOTTLE
<i>SAINT CLAIR Sauvignon Blanc 2018</i>	1.800	7.500
<i>KOEHLER-RUPRECHT Kallstadter Saumagen</i> <i>Riesling Kabinett trocken 2019, Pfalz Germany</i>	2.400	10.500
<i>PFÄFFL Terrassen Sonnleiten Riesling 2019</i>		9.900
<i>ALBINO ARMANI Pinot Grigio Colle, Italy</i>	2.000	8.900

ROSÉ WINE

FRANCE	GLASS	BOTTLE
<i>BODVÁR No. 8 2019, Provence</i>	2400	10.500
<i>ROSÉ DE LÉOUBE AOC 2020, Provence</i>	–	9.900

CHAMPAGNE & CAVA

EUROPE	GLASS	BOTTLE
<i>JUVÉ & CAMPS Cava Gran Reserva Brut</i>	2.000	8.600
<i>BELSTAR PROSECCO</i>	1.700	7.200
<i>BOLLINGER Special Cuvée Brut</i>	–	12.600
<i>DRAPPIER Brut Nature</i>	–	14.500
<i>DRAPPIER Brut Nature Rosé</i>	–	15.500
<i>LARMANDIER-BERNIER Terre de Vertus 2012</i>	–	17.900
<i>POL ROGER Sir Winston Churchill 2009</i>	–	39.500
<i>CHAMPAGNE BARONS DE ROTHSCHILD</i>	–	16.900

RED WINE

FRANCE	GLASS	BOTTLE
<i>CHÂTEAU LA LAGUNE</i> <i>Mademoiselle L 2016, Haut-Médoc, Bordeaux</i>	2.400	10.500
<i>LA TÈNE Pinot Noir 2021, Languedoc</i>	2.200	9.900
<i>CHAVY-CHOUET Bourgogne 'La taupe' 2019</i>	–	11.500
<i>CAMILLE GIROUD</i> <i>Savigny-Les-Beaux Aux Clous 1erCru 2019</i>	–	18.200
<i>CAMILLE GIROUD</i> <i>Pommard 'Les Cras' 2019, Bourgogne</i>	–	18.500
<i>CAMILLE GIROUD</i> <i>Beaune 1er Cru 'Les Avaux' 2019, Bourgogne</i>	–	20.500
<i>HUMBERT FRÉRES Bourgogne 2017</i>	–	21.500
<i>GEORGES LIGNIER</i> <i>Gevrey Chambertin 2018, Bourgogne</i>	–	14.750
<i>AURELIEN VERDET Nuits-st-Georges 2018</i>	–	14.950
<i>LE GRAND ROI Châteauneuf-du-Pape 2018</i>	–	12.600
<i>OGIER Clos de l'Oratoire</i> <i>des Papes Châteauneuf-du-Pape 2019</i>	–	16.900

REST OF WORLD GLASS BOTTLE

<i>TENUTA DI CEPPAIANO</i> <i>Alle Viole, Tuscany 2014, Italy</i>	1.800	7.500
<i>CASISANO Brunello Di Montalcino 2015, Italy</i>	–	12.200
<i>RICASOLI Casalferro 2008, Tuscany</i>	–	18.900
<i>KOEHLER-RUPRECHT Saumagen Spätburgunder</i> <i>Kabinett trocken 2019, Pfalz Germany</i>	–	9.900
<i>BODEGA OLARRO</i> <i>Cerro Añon Rioja Reserva 2016, Spain</i>	2.200	9.900
<i>VIÑA ARDANZA Rioja Reserva 2010, Spain</i>	–	13.900
<i>GRATAVINUM 2pr 0000, Priorat, Spain</i>	2.000	8.600
<i>LUCA Malbec 'old vine' 2018, Argentine</i>	2.400	10.900
<i>PINTIA Toro 2016, Spain</i>	–	19.200
<i>THE HESS COLLECTION</i> <i>Allomi Cabernet Sauvignon 2019, Napa, USA</i>	2.800	11.500
<i>DUCKHORN Merlot 2015, Napa, USA</i>	–	18.900

Ask about our selection of local Mead wines!