

MENU KRÖST

STARTERS & BITES

ARANCINI DI RISO

*Crispy Risotto balls
with wild mushrooms
and Parmigiano.*

2150

GRILLED LANGOUSTINE

*Creamed lemon sauce,
apples & toasted Brioche.*

3490

BEETROOT SALAD (VG)

*With pistachios
and goat cheese cream.*

1890

BAKED WHITE CHEESE

*With homemade crisps
& honey.*

2250

BISTRO FRIES

With Aioli.

900

MAIN COURSES

GRILLED NORTH-ATLANTIC COD 3750

*Freshly caught cod with cauliflower purée, green apples,
crispy potatoes & white wine sauce.*

Try it with Bourgogne blanc or Riesling.

GRILLED CHICKEN 3290

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

Try it with Luca Malbec.

KRÖST BURGER 2890

*Grilled 160gr. brisket meat burger with English
cheddar, onion, tomato, Kröst sauce & Bistro fries.*

Try it with Champagne or Cava.

BEYOND MEAT BURGER (VE) 2950

*With cheddar cheese, onion, tomato, Kröst sauce
& Bistro fries.*

Try it with La Laguna Mademoiselle L.

CHICKEN & AVOCADO SALAD 2850

With caramelised pistachios, grapes & garlic vinaigrette.

Try it with Reverdito Barbera d'Alba.

DUCK CONFIT 4350

*French Duck confit served with small potatoes, pickled
apples and demi-glaze.*

Try it with Hess Collection Allomi Cabernet Sauv.

LAMB CHOPS 4250

*Grilled Icelandic mountain lamb with creamy mushroom
sauce & warm potato salad.*

Try it with La Tène Pinot Noir.

» Lunch menu «

Until 4 pm.

Arancini di Riso

or Beetroot Salad

+

Grilled North Atlantic Cod

or Grilled Chicken

or Chicken & Avocado salad

3900

DRINKS KRÖST

COCKTAILS

CHÉRIE CHÉRIE	2200
<i>Loki Vodka, elderflower liqueur, lemon juice & cava</i>	
M2021	2250
<i>Elephant sloe gin, Violette liqueur, Crème de cassis & lime juice</i>	
TAKE 5	2150
<i>Old island gin infused with orange peel, grapefruit peel, rosemary & lime juice</i>	
CHOCOLATE NEGRONI	2500
<i>Campari, Antica Formula, X-gin & Chocolate bitter</i>	
DATE & SESAME	2350
<i>Date & sesame seeds infused bourbon, Angostura bitters & orange bitters.</i>	

WHITE WINE

	GLASS	BOTTLE
CAMILLE GIROUD 2019	2.800	11.500
<i>Bourgogne Chardonnay</i>		
CAMILLE GIROUD Auxey-Duresses 2018	–	12.900
ARNAUD BAILLOT Saint Aubin 1er Cru	–	18.200
JEAN MONNIER Meursault 'Clos du Cromin' 2020	–	16.500
THIERRY LAFFAY Petit Chablis 2020	2.400	10.500
THIERRY LAFFAY	–	14.500
<i>Chablis 1st Cru 'Montre de Milieu' 2019</i>		
LOUIS MICHEL Chablis Grand Cru	–	15.500
<i>„Les Clos“ 2013</i>		
KOEHLER-RUPRECHT Kallstadter Saumagen		
<i>Riesling Kabinett trocken 2019, Pfalz Germany</i>	2.400	10.500
REVERDITO Langhe Nascetta 2021	1.900	8.500
ALBINO ARMANI Pinot Grigio Colle, Italy	2.000	8.900

CHAMPAGNE & CAVA

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

ROSÉ WINE

FRANCE	GLASS	BOTTLE
ROSÉ DE LÉOUBE AOC 2020, Provence	–	9.900
BODVÁR No. 8 2019, Provence	2.400	10.500

RED WINE

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

REST OF WORLD	GLASS	BOTTLE
TENUTA DI CEPPALANO	1.800	7.500
<i>Alle Viole, Tuscany 2014, Italy</i>		
CASISANO Brunello Di Montalcino 2015, Italy	–	12.200
RICASOLI Casalferro 2008, Tuscany	–	18.900
REVERDITO Barbera d'Alba Butti 2020	–	9.400
KOEHLER-RUPRECHT Saumagen Spätburgunder		
<i>Kabinett trocken 2019, Pfalz Germany</i>	–	9.900
BODEGA OLARRO	–	9.900
<i>Cerro Añon Rioja Reserva 2016, Spain</i>		
VIÑA ARDANZA Rioja Reserva 2010, Spain	–	13.900
GRATAVINUM 2πr 0000, Priorat, Spain	–	8.600
LUCA Malbec 'old vine' 2018, Argentine	–	10.900
PINTIA Toro 2016, Spain	–	19.200
THE HESS COLLECTION	2.800	11.500
<i>Allomi Cabernet Sauvignon 2019, Napa, USA</i>		
DUCKHORN Merlot 2015, Napa, USA	–	18.900

Ask about our current selection of local Mead wines!