

MENU KRÖST

STARTERS & BITES

ARANCINI DI RISO

*Crispy Risotto balls
with wild mushrooms
and Parmigiano.*

2450

GRILLED PRAWNS

*Chorizo aioli, lemon
& watercress.*

3450

MARINATED OLIVES

890

BAKED WHITE CHEESE

*With homemade crisps
& honey.*

2450

BISTRO FRIES

*With homemade mayo
and Kröst sauce.*

1250

MAIN COURSES

GRILLED SALMON 3900

*Sustainably farmed salmon with crispy potatoes,
green apples & Champagne Hollandaise.
Try it with Camille Giroud Bourgogne blanc.*

STEAK-FRITES AU POIVRE 5900

*Fully matured Rib-eye with pepper sauce & bistro fries..
Try it with La Tene, Pinot Noir.*

GRILLED CHICKEN 3550

*Marinated grilled chicken with salad, bistro fries
& creamy peppercorn sauce.
Try it with La Laguna Mademoiselle L.*

CONFIT PORK BELLY 4400

*Cherry sauce, fried kale & cracklings.
Try it with Georges Lignier Aligote Trocken.*

KRÖST BURGER 3290

*Grilled 160gr. brisket meat burger with English
cheddar, onion, tomato, Kröst sauce & Bistro fries.
Try it with Champagne or Cava.*

BEYOND MEAT BURGER (VE) 3290

*With cheddar cheese, onion, tomato, Kröst sauce
& Bistro fries.
Try it with Juvé & Camps Cava Gran Reserva.*

BURRATA SALAD 3190

*Basil pesto, arugula salad, heirloom tomatoes
& grilled sourdough bread.
Try it with Albino Armani Pinot Grigio.*

» *Lunch special* «
Until 2 pm.

Grilled Salmon – 2950

Grilled Chicken – 2900

Kröst borgari – 2800

DRINKS KRÖST

WHITE WINE

	15 cl.	Flaska
ALBINO ARMANI Pinot Grigio Colle, Italy	1.950	8.500
REVERDITO Langhe Nascetta 2021	2.250	9.600
LACHETEAU Sauvignon Blanc Touraine	2.200	9.400
CAMILLE GIROUD 2019 Bourgogne Chardonnay		12.500
GEORGES LIGNIER Aligote 2019	2.500	11.000
CAMILLE GIROUD Auxey-Duresses 2018	–	13.900
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 Chablis 1st Cru 'Montre de Milieu' 2019	–	14.500
LOUIS MICHEL Chablis Grand Cru „Les Clos“ 2013	–	15.500

ROSÉ WINE

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

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

RED WINE

FRANCE	GLASS	BOTTLE
CHÂTEAU LA LAGUNE Mademoiselle L 2016, Haut-Médoc, Bordeaux	2.500	11.000
LA TÊNE Pinot Noir 2021, Languedoc	2.200	9.900
CAMILLE GIROUD Savigny-Les-Beaux Aux Clous 1erCru 2019	–	18.200
MARC ROY Bourgogne 2019	–	17.500
CAMILLE GIROUD Pommard 'Les Cras' 2019	–	18.500
CAMILLE GIROUD Beaune 1er Cru 'Les Avaux' 2019, Bourgogne	–	20.500
GEORGES LIGNIER Gevrey Chambertin 2020, Bourgogne	–	19.900
CHÂTEAU DE ROL Saint-Émilion 2006	–	21.000
LE GRAND ROI Châteauneuf-du-Pape 2018	–	12.600
CHÂTEAU DU DOMAINE DE L'ÉGLISE Pomerol 2016	–	16.900
OGIER Clos de l'Oratoire des Papes Châteauneuf-du-Pape 2019	–	16.900

REST OF WORLD	GLASS	BOTTLE
MALLENTI APPASSIMENTO PASSITO Puglia 2020, Italy	1.950	8.500
CASISANO Brunello Di Montalcino 2015, Italy	–	12.200
RICASOLI Casalferro 2008, Tuscany	–	18.900
REVERDITO Barbera d'Alba Butti 2020	–	9.400
BODEGA OLARRO Cerro Añon Rioja Reserva 2016, Spain	–	9.900
VIÑA ARDANZA Rioja Reserva 2010, Spain	–	13.900
PINTIA Toro 2016, Spain	–	19.200
FIRRIATO Santagostino, Nero D'Avola-Syrah blend, 2015, Sicily	2.800	11.500
QUINTA DO CRASTO Tinta Roriz 2017, Portugal	–	19.900
ANWILKA 2014, S-Africa	–	21.500
CLOS DE GAT Har'El Cabernet Sauvignon 2013, Israel	–	13.900
CHÂTEAU MUSAR Rouge Gaston Hochar 2016, Lebanon	–	18.900

Ask about our current selection of local Mead wines!