MENU X KRÖST

STARTERS & BITES

EGGPLANT &	BAKED WHITE
PARMESAN	CHEESE

Basil, mozzarella, marinara sauce & Parmigiano-Reggiano.

Served with homemade crisps

& honey.

Crispy Risotto balls,

wild mushrooms, marinara sauce & Parmigiano -Reggiano

ARANCINI

DI RISO

TARTARE Sour cream, dill, pickled

SMOKED SALMON

celery, sesame crackers & capers.

Pine nuts, arugula salad, 24-month parmigiano reggiano & lemon.

BEEF

CARPACCIO

2290

1750

2190

2850

2690

MAIN COURSES

GRILLED COD

Fresh North-Atlantic cod with white asparagus, green apples, crispy potatoes & Hollandaise sauce.

Try it with Camille Giroud Bourgogne Blanc.

4750

GRILLED LAMB CHOPS

4450

Lamb chops with feta cheese, charred onion, garlic potatoes & demi-glace.

Try it with Firriato Santagostino, Nero D'Avola-Syrah blend.

GRILLED CHICKEN

Marinated grilled chicken with salad, bistro fries & creamy peppercorn sauce. Option: Skip the fries and enlarge the salad. Try it with Thierry Laffay Petit Chablis.

3750

RIBEYE

5750

Charcoal grilled Icelandic beef 250 g. Served with Bistro fries, herb salsa and garlic sauce.

Try it with Château La Lagune Mademoisselle L Bordeaux.

BURGERS

BEYOND MEAT BURGER (VE)

With Iceberg, Cheddar, onion & cherry tomatoes. Bistro fries & Kröst sauce on the side.

Try it with Lamberti Rosé vino Spumante.

3290

KRÖSTÍ BURGER

Grilled hamburger (brisket) 160 g, in a soft potato bun, with Applewood Cheddar, Iceberg, pickles & white onion. Bistro fries & Kröst sauce on the side. Try it with Juvé & Camps

> Cava Gran Reserva Brut. 3290

KETO BURGER

Grilled hamburger (brisket), 160 g, with bacon, egg, green salad & creamy greenpeppercorn sauce.

Try it with Juvé & Camps Cava Gran Reserva Brut.

3390

SIDE DISHES

Bistro fries with Kröst sauce	990	Grilled vegetables, mushrooms, peppers, zucchini	<u>1470</u>
Potatoes with garlic sauce	<u>1050</u>	Pan-fried eggs	<u>350</u>
Dressed green salad with cucumbers & tomatoes	<u>950</u>	Grilled bacon	<u>550</u>