MENU X KRÖST

STARTERS & BITES

BAKED WHITE CHEESE

ARANCINI DI RISO

GRILLED ARTIC CHAR GRILLED SHRIMPS

Served with homemade crisps & honey.

Crispy Risotto balls, wild mushrooms, marinara sauce & Parmigiano -Reggiano.

Bacon, pickled grapes, white wine sauce & chives.

Garlic, parsley, lemon, habanero & olive oil.

1750

1890

2290

2690

MAIN COURSES GRILLED IN JOSPER GRILL

NORTH ATLANTIC COD

3990

GRILLED LAMB CHOPS

4890

5750

Freshly caught cod with caramelized cauliflower puree, creamy lemon sauce, crispy potatoes & green apples.

Try it with Edda San Marzano, Italy, Chardonnay

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

Try it with Aurelien Verdet, Bourgogne Haute 2021, Cotes de Nuits, Le Prieure

GRILLED CHICKEN

3790

GRILLED RIBEYE Charcoal grilled Icelandic beef 250 g. Served

Marinated grilled chicken with salad, Bistro fries & creamy peppercorn sauce. with Bistro fries and creamy peppercorn sauce. Option: Skip the fries and enlarge the salad.

Try it with Casisano Brunello Di Montalcino 2015, Italy

Try it with Château La Lagune Mademoisselle L. Bordeaux.

BURGERS comes with bistro fries & kröst sauce on the side.

VEGETABLE KRÖSTÍ

Grilled vegetable burger in a soft

potato bun, with Applewood

Cheddar, confit aioli, cherry

tomatoes, pickled onion, cucumber

& salat.

Try it with

Lamberti Rosé vino Spumante.

Grilled hamburger (brisket) 160 g,

in a soft potato bun, with Applewood Cheddar, Iceberg, pickles & white onion.

KRÖSTÍ BURGER

Try it with Juvé & Camps Cava Gran Reserva Brut. <u>XL</u> KRÖSTÍ

Grilled hamburger (brisket) 320 g, in a soft potato bun, with double Applewood Cheddar, bacon, Iceberg, pickles & white onion.

Try it with Juvé & Camps Cava Gran Reserva Brut.

3290

3290

44<u>90</u>

DESSERT

PANNA COTTA

Vanilla, almond crumble & raspberry sauce.

1690

SIDE DISHES

990 Bistro fries with Kröst sauce. 1050 Potatoes with garlic sauce. Dressed green salad with cucumbers & tomatoes. <u>950</u>