

MENU KRÖST

STARTERS & BITES

HONEY GLAZED PORK BELLY

Slow-cooked & served with kale, Dijon mustard & pickled mustard seeds.

2490

COD CROQUETTE

Leek mayonnaise & pickled celery.

1990

GRILLED SHRIMPS

Garlic, parsley, lemon, habanero & olive oil.

2690

OVEN-MELTED WHITE CHEESE

Auður served with sourdough bread, drizzled with honey & topped with pistachios.

1790

GRILLED CAULIFLOWER

Cauliflower purée, Tindur cheese, mizuna salad & coriander dressing.

2390

MAIN COURSES GRILLED IN JOSPER GRILL

NORTH ATLANTIC COD

4590

Grilled Cod served with creamy white wine sauce, cauliflower purée, green apples & potatoes.

Try it with Edda San Marzano, Italy, Chardonnay

STEAK FRITES

5890

Charcoal grilled Icelandic beef rib-eye (250g), served with fries & homemade creamy peppercorn sauce.

Try it with Protos 27 Ribera del Duero, Spain 2021

DUCK

4890

Slow cooked duck leg with green apples, garlic potatoes & mushroom glaze.

Try it with Vaucher Père & Fils, Côtes du Rhône, France

LAMB

5990

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

Try it with Vaucher Père & Fils, Côtes du Rhône, France

BURGERS *served with bistro fries & Kröst sauce on the side.*

KRÖSTÍ CLASSIC BURGER

160g grilled hamburger (brisket), Icelandic cheddar, romain salad, buff tomatoes, & Kröst mayo sauce.

3390

FISH & CHIPS

Cod in tempura served in a soft potato bun with pickled red onion & homemade tartar sauce.

3490

STICKY TOFFEE PUDDING

Warm caramel date cake with whiskey caramel sauce & whipped creme.

1650

Burger and Bubbles.

Enhance your burger experience with a glass of Juvé & Camps Cava Gran Reserva Brut for only 1500kr