

MENU KRÖST

STARTERS & BITES

HONEY GLAZED PORK BELLY

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

2490

GRUYERE CROQUETTES

Potato & cheese croquettes with Parma ham.

1790

OVEN-MELTED WHITE CHEESE

Auður served with homemade crisps, drizzled with honey & topped with pistachios.

1890

GRILLED ROMAIN SALAT

Romain salad with coriander sauce, pistachios & Parmigiano-Reggiano.

1890

MAIN COURSES GRILLED IN JOSPER GRILL

NORTH ATLANTIC COD

4890

Grilled Cod with burned leek, Harissa Beurre blanc, green apples & potatoes.

Try it with Edda San Marzano, Italy, Chardonnay

RIBEYE

6690

Charcoal grilled Icelandic prime beef rib-eye (250g), garlic potatoes & mushroom glaze.

Try it with barolo monvigliero. Italy 2017

GRILLED CHICKEN

3890

*Marinated grilled chicken with salad, bistro fries & creamy peppercorn sauce.
Option: Skip the fries for more salad.*

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

LAMB

5890

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

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.

3290

FISH & CHIPS

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

3290

SKYR PANNA COTTA

Blueberries & cinnamon biscuit crumble.

1650

Burger and Bubbles.

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