

KRÖST

MENU

SMALL BITES & STARTERS

<u>CREAMY FISH SOUP</u>	<u>2690</u>	<u>MELTED WHITE CHEESE</u>	<u>1790</u>
<i>Made with freshly caught fish & pickled apples, served with grilled sourdough bread. (S)(G)(D)(E)</i>		<i>Baked local cheese Auður served with sourdough bread, drizzled with honey & topped with pistachios. (M)(G)</i>	
<u>PORK BELLY</u>	<u>2790</u>	<u>GRILLED CAULIFLOWER</u>	<u>2490</u>
<i>Slow-cooked with parsnip purée & crispy mushrooms. (D)(G)</i>		<i>Grilled cauliflower with chickpea & cauliflower skyr purée & crunchy kale and grapes (D)(V)</i>	
<u>GRILLED SHRIMPS</u>	<u>2890</u>	<u>BISTRO FRIES</u>	<u>990</u>
<i>Garlic, coriander, lemon juice, habanero & olive oil. (D)(S)</i>		<i>Served with our homemade Kröst sauce & mayo. (E)</i>	

MAIN COURSES

<u>NORTH ATLANTIC COD</u>	<u>4590</u>	<u>STEAK FRITES SPECIAL</u>	<u>5490</u>
<i>Parsnip purée, Beurre blanc, green apples & potatoes. (D)(S)</i>		<i>Charcoal grilled Icelandic beef rib-eye (200g), served with fries & Tarragon Beurre blanc. (D)</i>	
<u>ICELANDIC LAMB CHOPS</u>	<u>4990</u>	<u>GRILLED SALMON</u>	<u>4790</u>
<i>Lamb chops with whipped feta cheese, kale chips, potatoes & mushroom-glaze. (D)</i>		<i>Creamy barley with almonds, glazed carrots with carrot jus & crispy parsnips. (D)(G)</i>	

BURGERS

<u>KRÖSTÍ CLASSIC BURGER</u>	<u>3390</u>	<u>FISH & CHIPS</u>	<u>3390</u>
<i>160g grilled hamburger (Icelandic brisket), Iceberg salad, onion, aged Cheddar sauce, pickled cucumber Bistro fries & Kröst sauce on the side. (G)(D)(E)</i>		<i>Cod in tempura served in a soft potato bun with pickled cucumber, homemade tartar sauce. Bistro fries & Kröst sauce on the side. (G)(S)(E)</i>	