KRÖST

STARTERS

SMOKED ARCTIC CHAR Smoked Arctic Char Crostini with lemon & sour cream, dill & crispy sourdough bread. (G)**(D)(S)	1890	MELTED WHITE CHEESE Baked local cheese Auður served with sourdoug bread, drizzled with honey & topped with nu (M)(G)**	
PORK BELLY Slow-cooked pork belly with spicy mustard, apples & crunchy kale . (D)(GF)	2290	GRILLED CAULIFLOWER Grilled cauliflower with chickpea & cauliflower skyr purée & crunchy kale and grapes (D)(V)(GF)	2490
BISTRO FRIES Served with our homemade Kröst sauce & mayo. (E)(GF)	990	CHARCUTERIE Iberico ham, Auður white cheese, blue cheese, honey & aged Cheddar. (M)(G)**	<u>2790</u>

MAIN COURSES

NORTH ATLANTIC COD

pesto. (N)(M)(GF)

Baked cherry tomatoes, hollandaise sauce,

crispy capers & potatoes. (D)(S)(GF)		served with fries & homemade creamy peppercorn sauce. (D)(GF)		
GRILLED CHICKEN THIGHS	<u>3990</u>	ICELANDIC LAMB CHOPS	<u>5990</u>	
Served with a fresh salad of mixed greens, cherry tomatoes, red onion, cucumber & basil		Lamb chops with whipped feta cheese, crispy		

STEAK FRITES SPECIAL

Charcoal grilled Icelandic beef rib-eye (200g),

4490

BURGERS

<u>KRÖSTÍ CLASSIC BURGER</u>	<u>3390</u>	FISH & CHIPS	<u>3390</u>
160g grilled hamburger (Icelandic brisket), Iceberg salad, onion, aged Cheddar sauce, pickled cucumber Bistro fries & Kröst sauce of the side. (G)**(D)(E)	n	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)	

5490