

# KRÖST

## MENU

### STARTERS

#### SMOKED ARCTIC CHAR

On crunchy sourdough & dill sour cream  
(G)\*\*(D)(S) 1990

#### GRILLED SHRIMPS

Garlic, coriander, lemon, habanero &  
olive oil. (D)(S) 2890

#### CHICKEN SKEWER

Grilled chicken with chorizo mayo, shallots  
& paprika. (GF)(E) 2490

#### MELTED WHITE CHEESE

Baked local cheese Auður with honey, nuts  
& sourdough bread. (M)(G)\*\* 1790

#### GRILLED CAULIFLOWER

Grilled with celeriac purée, crunchy kale  
& grapes (D)(V)(GF) 2790

#### BISTRO FRIES

Served with our homemade Kröst sauce  
& mayo. (E)(GF) 1290

### MAIN COURSES

#### NORTH ATLANTIC COD

Celeriac purée, charred broccolini, pickled  
shallots & beurre blanc sauce. (D)(S)(GF) 3990  
Try It With La Vicomté Sauvignon Blanc

#### FISH SOUP

Tomatobased with cod & shrimps, celery, bell  
peppers, cumin, chilli, coriander with grilled  
sourdough bread. (S)(G)\*\*(E) 3490  
Try It With Sartori Di Verona Pinot Grigio

#### STEAK FRITES SPECIAL *\*Most popular\**

Charcoal grilled Icelandic beef rib-eye (260g),  
with fries & homemade creamy peppercorn  
sauce. (D)(GF) 6490  
Try It With Cerro Anon Crianza Rioja

#### ICELANDIC LAMB

Garlic potatoes, mushroom-glaze & pickled shallots  
(D)(N)(GF) 5990  
Try It With A Glass Of Vaucher Père & Fils Côtes Du Rhône

#### DUCK CONFIT

Slow cooked duck leg with green apples, garlic  
potatoes & mushroom glaze. (M) 4490  
Try It With Vaucher Père & Fils Côtes Du Rhône

### BURGERS

Bistro fries & Kröst sauce on the side.

#### KRÖSTÍ CLASSIC BURGER *\*Chef's favourite\**

160g grilled hamburger (Icelandic brisket),  
Iceberg salad, onion, aged Cheddar sauce,  
pickled cucumber. (G)\*\*(D)(E) 3590

#### CRISPY CHICKEN BURGER

Deep fried chicken with bacon, apple & red  
cabbage slaw & hot honey. (G)(E) 3690

Burger & Bubbles  
Try Our Burgers With A Glass Of  
Prosecco For Only 1500 Kr