LUNCH 🛭 KRÖST

STARTERS & BITES

HONEY GLAZED PORK BELLY

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

2590

GRUYERE CROQUETTES

Potato & cheese croquettes with Parma ham.

2190

GRILLED SHRIMPS

Garlic, coriander, lemon, habanero & olive oil.

2790

<u>GRILLED</u> ROMAINE SALAT

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

1890

MAIN COURSES GRILLED IN JOSPER GRILL

NORTH ATLANTIC COD

3990

Grilled Cod with parsnip purée, Harissa Beurre blanc, green apples & potatoes.

STEAK FRITES SPECIAL

4950

Charcoal grilled Icelandic beef rib-eye (200g), served with fries & homemade creamy peppercorn sauce.

GRILLED CHICKEN

3490

LAMB

4990

Marinated grilled chicken with salad, bistro fries & creamy peppercorn sauce.

Option: Skip the fries for more salad.

Grilled lamb chops, mushroom glaze, parsnip purée, grilled parsnip $\mathfrak S$ parsnip crunch.

SIGNATURE BURGERS

served with bistro fries & Kröst sauce on the side.

<u>KRÖSTÍ CLASSIC</u> <u>BURGER</u>

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

3390

<u>DUCK</u> BURGER

Grilled duck-burger, 120 gr, bacon, aged cheddar cheese, salat & hot honey ranch sauce.

3890

<u>SKYR</u> PANNA COTTA

Blueberries & cinnamon biscuit crumble.

1750