

krisp

M E N U

STARTERS

SEED &/ SOURDOUGH KRISP

with red bell pepper dip 1.290

CRISPY CHICKEN

with chilli mayonnaise 1.990

COD TEMPURA

deep fried cod cheeks with chilli and citrus mayonnaise 1.690

PORK RIBS

4 ribs 1.390

8 ribs 2.390

STEAMED BUN

pick one of these delicious buns below 1.490

Pulled pork, pickled cabbage, sesame seeds, spring onions and citrus mayonnaise

Crispy chicken, arugula, chilli, shallots and chilli mayonnaise

Grilled beef, romaine salad, caramelized onions, oyster mushrooms and truffle mayonnaise

THREE COURSE MENU

COD TEMPURA

deep fried cod cheeks with chilli and citrus mayonnaise

ICELANDIC BEEF RIB EYE 250 gr

with two condiments of your choice and one sauce

MOM'S CHOCOLATE CAKE

with strawberries and vanilla ice cream

7.500 per person

TASTING MENU

TRY OUR SIX COURSE TASTING MENU
PUT TOGETHER BY OUR CHEFS FROM
OUR MOST LOVED DISHES

10.500 per person

(please note that our tasting menu is only available for the whole table)

FROM THE GRILL

prepared in our Josper charcoal grill

You create your own experience by
picking your own protein, sides and sauce

ICELANDIC BEEF RIB EYE 250/350 gr..... 3.290/4.590

seasoned with salt and pepper

LAMB PRIME 250 gr..... 2.990

seasoned with salt and pepper

GRILLED SALMON 200 gr..... 2.990

with soy marinade

PORK RIBS..... 3.490

glazed with barbeque sauce and garnished with sesame seeds

SAUCES

GARLIC MAYONNAISE 300

CHILLI MAYONNAISE 300

BEARNAISE SAUCE 490

DEMI GLAZE 490

TRUFFLE MAYONNAISE 390

CITRUS MAYONNAISE 390

YOGHURT SAUCE 300

BLUE CHEESE SAUCE 350

BBQ SAUCE 400

SPICY KETCHUP 250

SIDES

CRISPY POTATOES with citrus mayonnaise, spring onions and chilli	690
FRENCH FRIES with ketchup	590
VEGETABLE SKEWERS with red bell peppers, zucchini, onions, rosemary, soy sauce and honey	690
BUTTER FRIED MUSHROOMS with garlic, truffle oil and parsley	790
GRILLED BROCCOLI with yoghurt sauce, parmesan and sesame seeds	590
MIXED SALAD with pickled red onions, soy vinaigrette and pumpkin seeds	590
GRILLED CAULIFLOWER with red bell pepper sauce and pumpkin seeds	590
COLESLAW with fennel, carrots, cabbage and horseradish	490
BAKED POTATO with truffle butter, parmesan and parsley	590
BUTTER FRIED EDAMAME PEAS with chilli and sesame seed oil	790
SWEET POTATO with yoghurt sauce	590

OTHER MAIN COURSES

CHICKEN SALAD

mixed salad, arugula, grilled chicken thighs, red onions,
fresh salsa, red bell pepper, pumpkin seeds, parmesan and garlic sauce 2.790

STEAK SALAD

romaine salad, grilled beef, grilled tomato, cauliflower, broccoli
crispy oyster mushroom and soy vinaigrette 2.990

BOTH OF THESE SALADS CAN BE MADE VEGAN

THE KRISP BURGER

150 gr beef pattie, salad, caramelized onions, tomato, pickles, cheese,
spicy ketchup, mayonnaise and crispy potatoes 2.790

CHICKEN BURGER

crispy chicken thighs, coleslaw, pickled red onions,
citrus mayonnaise and crispy potatoes 2.790

VEGAN BURGER

green lentil patties, coleslaw, pickles,
onions, vegan cheese and vegan mayonnaise 2.790

STEAMED BUNS 3 buns 2.990

Pulled pork, pickled cabbage, sesame seeds, spring onions and citrus mayonnaise

Crispy chicken, arugula, chilli and chilli mayonnaise

Grilled beef, romaine salad, caramelized onions, oyster mushrooms and truffle mayonnaise

DESSERTS

MOM'S CHOCOLATE CAKE

french chocolate cake with strawberries and vanilla ice cream 1.850

CARROT CAKE

with mascarpone cream, skyr mousse and caramel 1.850

ESPRESSO SHAKE 1.590

SALTED CARAMEL SHAKE 1.490

ICE CREAM TRIO

three scoops of your choice 1.490