

krisp
RESTAURANT

M E N U

STARTERS

BUTTERFRIED EDAMAME 1.490

with chilli, garlic, ginger and sesame seed oil

SEED & SOURDOUGH CRISPbread 1.290

with red bell pepper dip

COD TEMPURA 1.790

cod tempura, chilli, spring onions and citrus mayonnaise

GRILLED CAULIFLOWER 1.290

with red bell pepper dip, spring onions and crunchy quinoa

CRISPY CHICKEN 1.990

with chilli mayonnaise

BBQ PORK RIBS 1.890

with sesame seeds

STEAMED BUN 1.490

pick one of these three delicious buns below

Crispy chicken, arugula, chilli and chilli mayonnaise

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

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

TASTING MENUS

THREE COURSE

COD TEMPURA

cod tempura with chilli, spring onions and citrus mayonnaise

ICELANDIC BEEF RIB EYE

with two sides of your choice and one sauce

MOM'S CHOCOLATE CAKE

with strawberries and vanilla ice cream

6.900 per person

SIX COURSE

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

8.950 per person

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

FROM THE GRILL

from our Jospo charcoal grill

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

ICELANDIC BEEF RIB EYE

250 g 3.590,- / 350 g 4.890

ICELANDIC LAMB PRIME

250 g 3.290,- / 350 g 4.590

GRILLED SALMON 2.990

with soy vinaigrette

WOLFFISH SKEWER 2.590

with unagi glaze and crunchy quinoa

BBQ PORK RIBS 3.690

with sesame seeds

SAUCES

BEARNAISE SAUCE 550

RED WINE DEMI GLAZE 550

YOGHURT SAUCE 350

BLUE CHEESE SAUCE 350

BBQ SAUCE 400

GARLIC MAYONNAISE 350

CHILLI MAYONNAISE 350

TRUFFLE MAYONNAISE 390

CITRUS MAYONNAISE 390

SPICY KETCHUP 250

SIDES

CRISPY POTATOES 690

with citrus mayonnaise, spring onions and chilli

BUTTERFRIED MUSHROOMS 790

with truffle mayonnaise, butter and parsley

VEGETABLE SKEWER 690

with red bell pepper, zucchini, onions and soy vinaigrette

GRILLED BROCCOLI 590

with yougurt sauce, parmesan and sesame seeds

CRISPY FRENCH FRIES 690

lightly coated in tempura, served with spicy ketchup

GRILLED CAULIFLOWER 590

with bell pepper sauce, spring onions and crunchy quinoa

SWEET POTATO 590

with yougurt sauce and pumpkin seeds

MIXED SALAD 590

with pickled red onions, salsa, soy vinaigrette and pumpkin seeds

BAKED POTATO 590

with truffle butter, parmesan and parsley

COLESLAW 490

with fennel, carrots, cabbage, red cabbage and horseradish mayonnaise

BUTTERFRIED EDAMAME 790

with ginger, chilli, garlic, butter and sesame seed oil

MAIN COURSES

THE KRISP BURGER 2.890

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

CRISPY CHICKEN BURGER 2.890

mixed salad, crispy chicken thighs, coleslaw, pickled red onions, chilli mayonnaise and crispy potatoes

THE VEGAN BURGER 2.790

green lentil pattie, mixed salad, vegan coleslaw, pickles, tomato, vegan cheese, spicy ketchup, vegan mayonnaise and crispy potatoes

CHICKEN SALAD 2.890

mixed salad, grilled chicken thighs, red bell pepper, salsa, red onions, pickled red onions, pumpkin seeds, parmesan and garlic mayonnaise

STEAK SALAD 3.190

romaine salad, grilled beef, grilled tomato, cauliflower, broccoli, oyster mushrooms and soy vinaigrette

STEAMED BUNS 3.250

Crispy chicken, arugula, chilli and chilli mayonnaise
Pulled pork, pickled cabbage, citrus mayonnaise, sesame seeds and spring onions
Grilled beef, romaine, caramelized onions, oyster mushrooms and truffle mayonnaise

DESSERTS

MOM'S CHOCOLATE CAKE 1.850

french chocolate cake with strawberries and vanilla ice cream

CARROT CAKE 1.850

with mascarpone creme and caramel

ESPRESSO SHAKE 1.590

vanilla ice cream, espresso, whipped cream and chocolate sauce

SALTED CARAMEL SHAKE 1.490

salted caramel ice cream, whipped cream and caramel sauce

CHOCOLATE SHAKE 1.490

chocolate ice cream, whipped cream and chocolate sauce

ICE CREAM TRIO 1.490

three scoops of an ice cream of your choice.